REGIONAL COLLECTION heart | land | river | hands

ENJOY WITH

Pan-seared scallops with a lemon butter sauce, or a spiced pumpkin and feta salad.

mmina

2024 ADELAIDE HILLS PINOT GRIS

COLOUR Pale straw with a touch of copper-pink.

AROMA Fragrant apple blossom paired with delicate

floral jasmine.

PALATE A smooth, creamy mid-palate is balanced by

fresh apple and a crisp, flinty mineral finish.

WINEMAKING

Sourced from the Adelaide Hills, the fruit was harvested during the cool of the night to maintain freshness and quality. Each batch underwent cool fermentation in stainless steel tanks to capture the lively fruit character, followed by blending, stabilisation, and filtration before bottling.

VINTAGE SUMMARY

The 2024 growing season in the Adelaide Hills started with cool, wet winter conditions, ensuring ample soil moisture for healthy vine development. An extended flowering period allowed the fruit to progress gradually, while the mild, sunny growing season fostered vibrant flavours and excellent natural acidity. The warm, dry weather in February and March created perfect ripening conditions, leading to an earlier harvest. Although yields were lower, the resulting wines promise exceptional quality and complexity, reflective of the unique characteristics of the region.

VINTAGE 2024 ALC/VOL 13%
VARIETALS Pinot Gris pH 3.22
REGION Adelaide Hills ACIDITY 6.40g/L

CELLARING Enjoy on release or within 2 years of vintage

Zilzie Wines are the purest expression of our family's passion for high quality delicious wines. Accentuated by distinctive regional characteristics these wines are hand crafted to reveal to generous upfront fruit and elegance that define each varietal.





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