# REGIONAL COLLECTION heart | land | river | hands

# **ENJOY WITH**

Pan-seared chicken in a white wine and thyme cream sauce, or roasted pumpkin risotto topped with crispy pancetta and parmesan.

## 2024 VICTORIA CHARDONNAY

**COLOUR** Pale straw.

**AROMA** Subtle toasty oak, varietal tropical tones

with white peach and citrus.

**PALATE** Crisp, bright acidity with peach and nectarine.

Medium-bodied with creamy, buttery notes and

well-integrated French oak.

### WINEMAKING

Select parcels of fruit from our own premium vineyard were inoculated with a special yeast strain prior to cool fermentation. Some small parcels of this wine underwent malolactic fermentation and some were matured on French oak and yeast lees, to add layers of interest and enhance the texture. The final stages involved blending, stabilising, and preparing the wine for bottling.

### VINTAGE SUMMARY

The 2024 vintage in Victoria provided ideal conditions for grape ripening. Warm summer days and cool, refreshing nights, coupled with reduced rainfall, allowed the fruit to achieve optimal maturity. The wines from this season boast outstanding varietal expression, with bright, spice-driven reds and beautifully aromatic whites.

VINTAGE 2024 ALC/VOL 12.5%
VARIETALS Chardonnay pH 3.37
REGION Victoria ACIDITY 6.40 g/L

**CELLARING** Enjoy on release or within 3 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.





BRING ME TO LIFE WITH YOUR PHONE

Download the Zilzie Wines app from your App Store. Scan the front label to learn more about Zilzie Wines