

ZILZIE

SELECTION 23

breeze



2024 PINOT NOIR LIGHTER IN ALCOHOL

- COLOUR** ————— Medium Red.
- AROMA** ————— Lively notes of cherry and strawberry, with delicate spices and a hint of oak.
- PALATE** ————— Luscious red fruits with gentle spices, silky tannins, and a lasting finish.

WINEMAKING

Premium parcels of Pinot Noir grapes were selected, crushed, cold-soaked, and fermented in stainless steel fermenters with sweep arms over 5 to 7 days. The wine was then pressed through a membrane press, aged on French oak for 3 to 4 months, and finally blended and bottled.

VINTAGE SUMMARY

Vintage 2024 offered ideal conditions for grape ripening. The summer's warm days and cool nights, combined with reduced rainfall, ensured the fruit achieved optimal ripeness. As a result, the wines showcase exceptional varietal flavours, featuring bright, spicy reds and clean, aromatic whites.

ENJOY WITH

Grilled duck breast with a cherry reduction, or an eggplant parma with rosemary thick-cut chips.

- VINTAGE** ————— 2024
- VARIETALS** ————— Pinot Noir
- REGION** ————— Victoria
- CELLARING** ————— Enjoy early
- ALC/VOL** ————— 9.5%
- PH** ————— 3.22
- ACIDITY** ————— 6.50 g/L

NUTRITIONAL INFORMATION

SERVINGS PER BOTTLE (5) Av. Serving Size 150ml	AVERAGE QTY Per Serve 150ml	AVERAGE QTY Per Serve 100ml
Energy	372kJ (89 Cal)	248kJ (59 Cal)
Protein	<0.1g	<0.1g
Fat	<0.1g	<0.1g
Fat - Total	<0.1g	<0.1g
Fat - Saturated	<0.1g	<0.1g
Carbohydrate - Total	1.2g	0.8g
Carbohydrate - Sugars	1.2g	0.8g
Sodium	<5mg	<5mg



*At least 25% lighter in alcohol and calories compared to 750mL 2024 Selection 23 Pinot Noir

No animal derived products were used in the making of this wine.