

ZILZIE

SELECTION 23

2023 CABERNET SAUVIGNON

COLOUR

Medium red with purple hues.

AROMA

Blackcurrant with subtle herbal and oak spices.

PALATE

Blackberry, black currant, and spice with integrated sweet oak. The varietal tannins envelop the wine with a soft velvet finish.

WINEMAKING

Premium parcels of fruit were fermented in rotary and static fermenters. Following fermentation on skins they were gently pressed after which the wine was matured on French oak for 3 to 6 months before blending and bottling. The resulting wine has excellent depth of colour, richness and complexity.

VINTAGE SUMMARY

The Murray Darling region experienced a cooler and wetter than average growing season, resulting in a later start to Vintage 2023 than usual. Harvest began in February and concluded in April, with the cooler summer temperatures contributing to excellent fruit development. Modest crop levels and a slower ripening process resulted in fruit with beautiful natural acidity and concentrated aromas and flavours. Notably, Sauvignon Blanc, Chardonnay, and Pinot Grigio exhibited excellent aromatic expression. Among the reds, Merlot and Cabernet stood out with vibrant fruit flavours and distinctive varietal characteristics.

ENJOY WITH

Herb-crusted lamb chops with a mint yogurt sauce, couscous with roasted vegetables, caramelized carrots.

VINTAGE

2023

VARIETALS

Cabernet Sauvignon

REGION

Murray Darling

CELLARING

Best enjoyed in 1 - 2 years

ALC/VOL

14.0%

PH

3.55

ACIDITY

5.90 g/L

