

ZILZIE

SELECTION 23

2022 CHARDONNAY

COLOUR

Pale straw

AROMA

Subtle toasty oak, varietal tropical notes with white peach and citrus

PALATE

Juicy summer peaches and nectarines, fresh acidity and a well-balanced finish

WINEMAKING

The fruit was harvested in the cool of the night to preserve freshness and quality. Individual batches were cool fermented in stainless steel, followed by lees stirring to give length and roundness to the palate. The wine was blended, stabilised and filtered prior to bottling.

VINTAGE SUMMARY

The conditions leading up to the 2022 vintage were cooler and damper than average. This, combined with some windy conditions during flowering resulted in a lengthier ripening period and an extended harvest. Mild conditions at the beginning of the year brought great aromatic expression across all whites, particularly in Sauvignon Blanc, Riesling & Fiano. Some wet weather conditions followed, though still enabled the reds to yield bright fruit and varietal expression, with Merlot and Shiraz being standouts of the season.

ENJOY WITH

Grilled chicken pesto panini, crunchy Asian salad with crispy fish.

VINTAGE

2022

VARIETALS

Chardonnay

REGION

Murray Darling

CELLARING

Enjoy on release

ALC/VOL

13.5%

PH

3.37

ACIDITY

6.60 g/L

