

ZILZIE

SELECTION 23

2023 CHARDONNAY

COLOUR	Pale straw
AROMA	Subtle toasty oak and varietal tropical tones with white peach and citrus.
PALATE	Crisp bright acidity, peach and nectar with 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 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

Cabbage & green mango salad with smoked chicken or creamy risotto with lemon and asparagus.

VINTAGE	2023
VARIETALS	Chardonnay
REGION	Murray Darling
CELLARING	Best enjoyed young
ALC/VOL	13.5%
PH	3.39
ACIDITY	7.20 g/L

