

ZILZIE

SELECTION 23

2022 MERLOT

COLOUR

Mid to deep crimson

AROMA

Blackcurrant, dark cherry and plum with fragrant spice and toasty oak

PALATE

Flavours of plum, spice and blackberry with a smooth texture and soft tannins

WINEMAKING

Premium parcels of Merlot fruit were fermented in rotary and static fermenters. Following fermentation on skins for seven to ten days they were gently pressed after which the wine was matured with 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 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

Wine braised beef with mushroom, tagliatelle with red lentil bolognese, roasted garlic butter smashed potatoes.

VINTAGE

2022

VARIETALS

Merlot

REGION

Murray Darling

CELLARING

Best enjoyed in 1 - 2 years

ALC/VOL

14%

PH

3.56

ACIDITY

5.5 g/L

