

ZILZIE

SELECTION 23

2024 MOSCATO

COLOUR

Pale straw with a green hue.

AROMA

Tropical notes with aromatic spring blossom and honeysuckle.

PALATE

Lively florals with summer fruits and a refreshing spritz to 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

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

Szechuan beef with a hint of spice, or spicy Cajun-style chicken wings.

VINTAGE

2024

VARIETALS

Muscat Gordo of Alexandria

REGION

Murray Darling

CELLARING

Best enjoyed young

ALC/VOL

8.0%

PH

3.20

ACIDITY

6.70 g/L



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