

# ZILZIE

## SELECTION 23

### 2024 PINOT GRIGIO

<b>COLOUR</b>	Youthful pale straw
<b>AROMA</b>	Nashi pear, lime and a hint of blood orange
<b>PALATE</b>	Refreshing pear and citrus with a balanced mineral undertone

#### 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

Grilled prawns with a lemon garlic butter sauce or a light ginger-soy stir-fry.

<b>VINTAGE</b>	2024
<b>VARIETALS</b>	Pinot Grigio
<b>REGION</b>	Murray Darling
<b>CELLARING</b>	Enjoy on release or within 2 years
<b>ALC/VOL</b>	12.5%
<b>PH</b>	3.21
<b>ACIDITY</b>	6.30 g/L



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