

# ZILZIE

## SELECTION 23

### 2022 PINOT NOIR

**COLOUR**

Mid ruby red

**AROMA**

Juicy cherry and cranberry with winter spice and a hint of cedar

**PALATE**

Wild berries and tangerine with subtle toasty oak and silky tannins

**WINEMAKING**

Selected parcels of Pinot noir fruit were crushed, cold soaked and fermented on skins in stainless sweep arm fermenters, for five to seven days, then membrane pressed and matured on French oak for around 3 - 4 months before blending and 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**

Asian Peking duck ragu with pappardelle, lamb and quince tagine with buttered couscous, cheese fondue

**VINTAGE**

2022

**VARIETALS**

Pinot Noir

**REGION**

Murray Darling

**CELLARING**

Best enjoyed in 1 - 2 years

**ALC/VOL**

13.5%

**PH**

3.58

**ACIDITY**

5.40 g/L



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2022  
PINOT NOIR  
WINE OF AUSTRALIA