

# ZILZIE

## SELECTION 23

### 2024 PINOT NOIR

**COLOUR**

Medium ruby red.

**AROMA**

Juicy cherry and cranberry with notes of aromatic cedar and subtle winter spice.

**PALATE**

A burst of juicy red berries and tangerine, joined by forest fruits with a gentle layer of toasted oak and smooth tannins.

**WINEMAKING**

Carefully selected Pinot Noir grapes underwent a crushing and cold soak process before being fermented in stainless steel tanks equipped with sweep arms for 5 to 7 days. Once fermentation was complete, the wine was pressed using a membrane press, aged on French oak for 3 to 4 months, and then carefully blended and bottled.

**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**

Balsamic grilled steak with a caprese salad, or a classic margherita pizza with fresh basil.

**VINTAGE  
VARIETALS  
REGION**

2024  
Pinot Noir  
Murray Darling

**CELLARING  
ALC/VOL**

Best enjoyed young

**PH  
ACIDITY**

13.0%  
3.50  
5.50 g/L



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