



SOLI PET ZAZZ

COLOR:

Cloudy straw with sunlight hues

NOSE:

Captivating tropical aromatics of pineapple are intermingled with zesty citrus notes.

PALATE:

A burst of tropical fruits fills the palate with an interesting layer of lees, adding a textural element and creating a dry, lingering finish. A smashable summer spritzer.

VINTAGE:

A slow start to the summer predicted a later harvest; however, the conditions became optimal and allowed the grapes to ripen up beautifully with awesome concentrated fruit flavours. A smooth and successful vintage with some delicious flavour varieties.

WINEMAKING:

Obtaining Certified Organic Qualifications in 2020, all estate fruits are grown under strict organic principles without the use of toxic chemicals.

Machine-harvested Verdelho, crushed, and pressed into stainless steel for a cool and slow fermentation to preserve aromatics and freshness. Bottled with residual sugar, the wine completes fermentation in the bottle.

VINTAGE: 2023

ALC: 11.1%

STANDARD DRINKS:

6.5



