



2021 Miss Zilm Auburn Fiano

93+ POINTS – Campbell Mattinson, The Wine Front. These Miss Zilm wines are exceptionally dry, and exceptionally direct. They are balanced but boy do they sear. Even this Fiano, a variety commonly made to be consumed right now, will benefit from extra time in bottle. It tastes of nashi pear, steel and preserved lemon, and – so long as you're prepared to be patient – it promises to bring great drinking joy. Emphasis on the word patient. These Miss Zilm wines are impressive to say the least. Drink 2022 – 2026+

94 POINTS – Steve Lesczynski, Q Wine. This Fiano is a beauty. There's a precision here and an abundance of flavour too. Very expressive, it's that friend you could chat to all night.I could drink more than my fair share of this. A super impressive Fiano..



2022 Miss Zilm Clare Valley Riesling

96 POINTS – Sam Kim, Wine Orbit. Exquisitely fine and delicately expressed with crunchy apple, lime peel and white floral nuances, it's superbly concentrated and refined on the palate delivering excellent focus and persistency. Brilliantly structured by firm acidity, making the wine tightly structured and impressively long and linear. At its best: 2026 to 2040.

92 POINTS – Shanteh Wale, Wine Pilot. I always look forward to tasting Riesling from the Watervale subregion of the Clare Valley, the chilly nights bring a distinct perfume and fragrance I adore. All of which can be found here. Lemonade icy poles, kaffir lime, chalky minerality and succulent tidal wave of acidity. This 2022 also offers a powdery grip on the finish that carries hints of fresh fennel, lime pith and crushed marble. A wine for greeting friends with and toasting over oysters and sashimi platters.



2022 Miss Zilm Pinot Gris

93 POINTS – Sam Kim, Wine Orbit. It's beautifully styled and expressed on the nose showing Nashi pear, fig, Gala apple and lemon zest aromas, followed by a succulent palate displaying excellent weight and fine flow. Splendidly structured by beautifully balanced acidity, offering delightful drinking. At its best: now to 2028

93 POINTS – Shanteh Wale, Wine Pilot. The 2022 Miss Zilm Pinot Gris is new to the Miss Zilm Range and picked on two separate days aiming for a balance between ripeness and acidity. The wine displays creamy lemon meringue, pear jelly belly beans and star jasmine blossom. It has a prettiness to the perfume and that finesse is also carried through on the palate. The wine shows tension between the flesh of a Gris style but with the crispness of a Grigio. A well tuned Pinot Gris that would work over the course of a meal and go particularly well with a Thai herb salad or larb. Spot on



2021 Miss Zilm Shiraz Malbec

93 POINTS – Sam Kim, Wine Orbit. Upfront and splendidly expressive, the bouquet shows dark berry, spicy oak, cinnamon and subtle vanilla characters, followed by a succulent palate that's fleshy and plump. Beautifully weighted and silky, leading to a lengthy velvety finish. At its best: now to 2033

93 POINTS – Shanteh Wale, Wine Pilot. 85 % Shiraz with 15% Malbec the proportions are expertly crafted in this flavour bomb of a wine. Carbonic maceration makes itself known as the violets and primrose that waft from the glass, blackberry compote and quince paste lead to five spice and sweet anise. The wine is buoyant and acidity nimble with red fruits of strawberry and pomegranate peeking through from the Malbec inclusion. A very pure wine with pristine fruit handling. Drink on its own or with a silky eggplant dip.

Miss Zilm