

Miss Zilm

CLARE VALLEY



Committed to capturing the essence of the Clare Valley, Keeda Zilm crafts wines which are true to site and celebrate the hard working growers with whom she shares strong friendships. Her selection is all about making small batch wines that have varietal purity and a strong sense of place. **Chill, and enjoy them with good friends.**



Keeda Zilm

Whilst undertaking her Oenology degree at The University of Adelaide, Keeda began working in the Clare Valley. After an impressive 16 years at O'Leary Walker, Keeda finally took the plunge and established her own label. Keeda's ethos is simple; Miss Zilm wines are about *purity and place*. Boutique in size and nature, she is dedicated to capturing the essence of the Clare Valley and its sub-regions, crafting wines that are 'true to site' and celebrating the hard work of her dedicated growers. The focus is on what the region does best whilst embracing minimal intervention viticulture and implementing organic, sustainable winemaking practices.

Purity & Place

Wine represents a place and we are working with vineyards of great pedigree. Purity is about ensuring that our wines reflect that place as well as delivering on varietal definition. I'm simply the caretaker of the fruit, each wine must reflect where it's grown, and the variety it's made from.

Sustainability

Sustainability is a social goal that we all must be aware of when producing and purchasing. I truly believe that we have a responsibility to be doing everything we possibly can to be sustainable. We need to be mindful of the fact that if we want luxury food and beverage items of high quality to continue to be available to us in the long term, we need to be respectful of the land. Organic practices are key to sustainability. Organic protocols and methods ensure we are being more conscious of how the fruit is grown and land is managed, of the winemaking process and ultimately what we're consuming.



Clare Valley

The truly lovely thing about Clare is that it's actually a rural community. And whilst it has tremendous wine and viticultural history, it's incredibly progressive and varieties have opportunity to evolve in the region. This is due to the abundance of sub-regions and varied micro-climates. Certain varieties have found their home in Clare and will always be considered benchmark; they just work - Riesling, Shiraz, and then there's an ongoing evolution that continues with varieties such as Fiano, Pinot Gris and Malbec. Ultimately, I think that what Clare does, it does very well.

Relationships and community are very important to me. From the time I spent living there, I knew that I had made some lifelong friends and these friendships are intrinsically linked to Miss Zilm because it's where I was trained. It's a region I know well. I will always be involved with Clare Valley and its wider community as it's my winemaking home. I'm so thankful to have such a connection to the region and its people.



Connection is something everyone understands. Wine is not just a drink. There's a whole, intricate story before it even gets to that point. And it starts with people, someone's decision to plant a particular variety on a specific patch of dirt. There is no accident here.

The process of bringing Miss Zilm to life has been quite an emotional one for me. I'm making some beautiful wines from significant sites in a region that I love. That's a really big thing; so I feel very privileged.

Wines



I've selected the best parcels of fruit from each vineyard, to showcase the regional and varietal flavours in their purest form. The labels are deliberately colourful with a personal connection; each one being the Pantone colour of the year from an event in my life.

Watervale Riesling

The Watervale sub-region is renowned for Riesling, and this 1970s planted single vineyard was selected for its exceptional fruit quality. The soil profile is classically Clare; terra rossa red loam over limestone, with interspersed patches of slate. The fruit was harvested in the cool of night and delivered to the winery at dawn where it was destemmed and gently pressed. The ferment was cool and controlled with minimal intervention to maintain the delicacy and purity that is representative of this unique site.



Sevenhill Pinot Gris

Our Pinot Gris is a wine that really leaps from the glass, poised for refreshment with a super-tasty spectrum of concentrated fruit that balances primary flavours with a delicate and elegant approach. Sourced from the Kelly's vineyard at Sevenhill, the growing season offered perfect conditions for ultimate hangtime, allowing us the luxury of picking the fruit at ultimate ripeness without any sign of blush.



Auburn Fiano

Fiano fruit for this wine comes from a single vineyard in Auburn where the variety was grafted on to 30 year old Riesling vines. Thriving in terra rossa over limestone soils, these vines are vigorous with a healthy canopy, which helps them withstand the heat and dry summer conditions. Following harvest and fermentation, the wine remained on yeast lees with a small portion in seasoned oak for four months for added complexity.



Skilly Hills Shiraz

This Shiraz is from a dry-grown vineyard in Skilly Hills. Fruit was hand-picked with the juice displaying intense concentration and purity of flavour. Perfectly intact and consistent bunches allowed a portion (30%) to be whole-bunch fermented to capture the generosity of fruit and freshness in the final blend. Malbec (10%) was also used as a blending component for added complexity. Traditional 2T open fermenters were used before the wine spent 14 months maturation in French oak (10% new).

