

The last 12 years have seen a dramatic transformation of our family vineyard which was first planted in 1982. A switch to sustainable viticulture practices, top grafting with new clones and a change to cane pruning methods have all been integral to this process. The resultant increase in fruit quality, also helped with now significant vine age, has warranted the introduction of a new super premium range of wines. The Cri de Coeur (Cry of the Heart) label was established in 2012. It is made in tiny quantities and perfectly showcases the pinnacle of our Viticultural and Winemaking efforts spanning over 40 years and 2 generations.

2020 PINOT NOIR

VINTAGE

2020 was a year punctuated by both the hardship and generosity that nature can provide. While bushfires ravaged parts of Australia – including many viticultural regions - we were extremely fortunate not to be directly affected and even avoided the impact of lingering smoke which can occasionally impart an unpleasant taint in finished wines. On the bright side the season's naturally low yields and ideal ripening conditions have resulted in some exemplary wines which will undoubtedly stand the test of time.

VITICULTURE

REGION: Mornington Peninsula - Crittenden Home block

PRUNING/TRELLIS: Cane VSP

HARVEST DATES: 18th March

VINE AGE: btw 23 and 38 yrs

CLONE: Pommard, MV6

YIELD: 1.5 tonnes per acre

WINEMAKING

Defying convention, a portion of the fruit for this wine was not de-stemmed, but in fact tipped directly into a small open fermenter with the whole clusters remaining intact. Gradually the fermentation process ensued where it was allowed to continue for a period of 2 weeks. After ferment this whole bunch portion was blended with another batch produced from the same clones but fermented conventionally after destemming. The resulting wine (a proportionate 40/60 blend of the 2 ferment techniques) was allowed to settle briefly before being racked to new and recently used tight grain, light toast French barriques and puncheons. After natural malolactic fermentation and 11 months maturation the barrels were racked to tank and then bottled without fining or filtration. The Cri de Coeur Pinot will be aged in bottle for a further 18 months prior to release.

TECHNICAL DATA

ALCOHOL	12.8%	ACIDITY	5.56 g/L
PH	3.52	RESIDUAL SUGAR	Dry
OAK	60% new	MALOLACTIC	100%

NO ANIMAL PRODUCTS WERE USED IN THE PRODUCTION OF THIS WINE

NOSE A spicy fragrant nose with vibrant fruit attributable to whole bunch fermentation

PALATE Fine and textured tannins on the palate

DRINK WITH Beef bourguignon, rare roast beef

CELLARING Although drinking beautifully now, this wine will reward substantial cellaring, perhaps even 15 years and beyond!

RRP \$90

