

*True to its name, The Peninsula range of wines represents the Crittenden family's dedication to over 40 years of viticulture and winemaking in this cool maritime region. Parcels of grapes have been selected from various vineyards across the Mornington Peninsula to produce vibrant and aromatic wines which truly reflect their ideal climatic origins.*

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## 2022 PINOT GRIS

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### VINTAGE

Cool wet and often windy conditions in October and November 2021 resulted in a slower than usual early growth period with flowering being both late and less productive than average (and desired). By mid December the inclement weather gave way to ideal development and ripening conditions with the near perfect weather making for an excellent harvest for both whites and reds right across the Mornington Peninsula and Victoria.

### VITICULTURE

**REGION:** Mornington Peninsula - Balnarring & Main Ridge

**HARVEST DATES:** 13, 18 & 24 March

### WINEMAKING

The hand harvested grapes were transferred straight to an air bag press and gently whole bunch pressed to limit colour pick up from the grape skins. The settled juice was then rough racked to a selection of recently used 220L barriques for wild yeast fermentation. Following ferment the wine was immediately sulphured to prevent malolactic conversion and then aged on gross lees for 9 months to enhance complexity. In November 2022 the barrels were blended and stabilized before bottling.

### TECHNICAL DATA

ALCOHOL	13.0%	ACIDITY	6.15
PH	3.33 g/L	RESIDUAL SUGAR	<1.0 g/L
MALOLACTIC	20%	OAK	Recently used (no new)

NO ANIMAL PRODUCTS WERE USED IN THE PRODUCTION OF THIS WINE

**NOSE** Savoury aromatics of musk and spice

**PALATE** Textural flavours of pears and lemon juice with a vibrant acid finish

**DRINK WITH** Oysters kilpatrick, Thai fish cakes, chilli garlic mussels, Moroccan chicken

**CELLARING** Drink now or over the next 3 years

**RRP** \$37

**RELEASE DATE** December 2022

