



CRITTENDEN ESTATE®

*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.*

## PENINSULA 2022 PINOT NOIR

### 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

**CLONES:** MV6

**HARVEST DATES:** 18 & 24 March

### WINEMAKING

The grapes were hand harvested and immediately destemmed to small open fermenters without crushing. The must (juice, pulp, skins and seeds) were statically cooled to around 9 degrees Celsius and a protective CO2 layer was maintained to enable a "cold soak" for four days prior to the commencement of the ferment. Each individual fermenter was allowed to gradually warm to ambient temperature, where the natural (wild yeast) ferment could commence. The ferment temperature was allowed to reach 32 degrees Celsius and the wine was pressed off skins at dryness to a mixture of new, two and three year old French oak barrels for 9 months. The malolactic ferment occurred naturally and was complete by late winter.

### TECHNICAL DATA

ALCOHOL	13%	ACIDITY	5.78 g/L
PH	3.52	RESIDUAL SUGAR	Dry
OAK	10% new	MALOLACTIC	100%

NO ANIMAL PRODUCTS WERE USED IN THE PRODUCTION OF THIS WINE

**NOSE** Fragrant and aromatic with red berry and floral notes

**PALATE** Walks the middle ground between being fruit driven and more complex with a lovely core of fine grain tannins.

**DRINK WITH** Roast beetroot and goats cheese salad, grilled quail, Peking duck pancakes.

**CELLARING** Drink now or over the next 5 years.

**RRP** \$37

**RELEASE DATE** March 2023

