

PINOCCHIO

The name for our classic, multi-regional Italian style wines stems from the old Italian folk story which has great sentiment for the family. The Crittenden's passion for Italian varieties has also seen winemaking son Rollo work and travel extensively through the north of Italy, while Garry, father and company founder, has written a book on climatic comparisons between Italy and Australia.

2021 SANGIOVESE

VINTAGE

A cool summer with above average rainfall initially gave cause for concern with disease pressure being at its highest in many years. However, through rigorous canopy management and excellent vine health we managed to avoid any botrytis & mildew outbreaks. The moderate weather conditions also allowed for a prolonged ripening season with most reds developing amazing structure & depth of colour, while the whites retained vibrant acidity and an elegance that will provide age-ability for many years to come. With yields being adequate if not bountiful this is certainly a year to remember!

REGION

King Valley, Victoria

WINEMAKING

The fruit was entirely destemmed and the must fermented with wild yeast in open fermenters. Hand plunged throughout the ferment with the occasional pump over. It spent 20 days on skins before being pressed to a mixture of three and four year old barrels. We religiously avoid the use of new oak as it can detract from the natural structure and savouriness of many Italian varieties. After a period of 15 months in oak the wine was filtered in preparation for bottling.

TECHNICAL DATA

ALCOHOL	13.5 %	ACIDITY	5.91 g/L
PH	3.67	RESIDUAL SUGAR	Dry
MALOLACTIC	100%		

NOSE

Berries and morello cherries.

PALATE

A long, dry finish with a refreshing spine of acidity and firm tannins.

DRINK WITH

Tuscan bean soup, spinach and ricotta cannelloni, margarita pizza, spaghetti bolognese

CELLARING

Drink now or over the next 6 years.

