

CRI DE COEUR

The last 15 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 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.

PINOT NOIR 2022

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.

VINEYARD

Fruit for this wine comes from the sustainability farmed, 40 plus years old Crittenden Home Vineyard, that has over time produced consistently excellent award winning wines.

WINEMAKING

Once harvested the fruit was transferred to 500L oak barrels which have been converted to open fermenters by being stored on their end with the top heads removed. To enhance the complexity of the finished wine each fermenter had a portion of whole clusters retained – some as little as 20% and some as much as 70%. Gradually the fermentation process ensued where it was allowed to continue for a period of nearly 3 weeks. After the ferment, each batch was pressed separately and settled in tank for 3 days before being racked to new and recently used tight grain, light toast French barriques. After natural malolactic fermentation and 11 months maturation the barrels were racked to tank with the final blend having roughly 45% whole bunch in the ferment. The Cri de Coeur Pinot is bottled without fining or filtration and is then aged for a further 18 months prior to release.



TECHNICAL DATA

VITICULTURE

REGION	Mornington Peninsula – Crittenden Home Vineyard
VINE AGE	23–40 yrs
PRUNING/TRELLIS	Cane VSP
CLONE	Pommard, MV6, 114/5
HARVEST	15 March
YIELD	1.8 t/acre

BOTTLED WINE

ALCOHOL	13%
ACIDITY	5.93 g/L
PH	3.52
RESIDUAL SUGAR	Dry
OAK HANDLING	85% new oak
MALOLACTIC	100%

No animal products were used in the production of this wine.

TASTING NOTES

NOSE	<i>A spicy fragrant nose with vibrant fruit attributable to whole bunch fermentation.</i>
PALATE	<i>Fine and textured tannins on the palate.</i>
DRINK WITH	<i>Beef bourguignon, rare roast beef.</i>
CELLARING	<i>Although drinking beautifully now, this wine will reward substantial cellaring, perhaps even 15 years and beyond!</i>
RELEASE	<i>winter/spring 2024</i>
RRP	\$95



CRITTENDEN®