

GEPETTO

This range of classic French varieties is unashamedly designed for youthful drinking and is part of the family's quest to produce premium but affordable wines from grapes grown across cool climate regions of Victoria.

CHARDONNAY 2023

VINTAGE

For the third year in the past four, the summer of 2022/23 in South Eastern Australia has again been punctuated by cooler and wetter conditions than average. Starting in November 2022 these weather conditions resulted in lower than desirable pollination levels and ultimately yields being half what we would normally see. On the bright side the low yields and cool summer have seen a slow and progressive ripening of fruit with lovely acid retention and beautiful elegance for whites and reds alike!

WINEMAKING

This wine was made very simply. The grapes were destemmed and lightly crushed to an air bag press. The expressed juice was pumped protectively to tank and settled for 36 hours. The clear juice was racked (pumped) to barriques and a stainless steel tank where the controlled temperature (18 to 20 degrees C) ferment took place. A small component was allowed to complete a malolactic ferment to add a degree of complexity. Following ferment the wine was aged for 8 months on gross lees before filtration and bottling.



TECHNICAL DATA

VITICULTURE

REGION *King valley, Victoria.*

BOTTLED WINE

ALCOHOL 13.0%
ACIDITY 6.3 g/L
PH 3.35
RESIDUAL SUGAR *Dry*
MALOLACTIC 20%

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

TASTING NOTES

NOSE *Hints of white peach and melon.*

PALATE *A vibrant fruit finish.*

DRINK WITH *Chicken terrine, creamy vegetable soup, salmon fish cakes.*

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



CRITTENDEN®