

KANGERONG

The origin of the name Kangerong can be traced back to the mid 1800s when a local cattle run and homestead adopted the name 'Kangerong' as bestowed by the local Aboriginals, the Bunurong People. The surrounding area, now known as the Kangerong basin, is home to our 27 acre family farm; an area which we feel is ideally suited to the Peninsula's more recent agricultural pursuit of wine grape growing – in particular the regional heroes of Pinot Noir and Chardonnay.

CHARDONNAY 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 sustainably farmed, 40 plus years old Crittenden Home Vineyard, that has over time produced consistently excellent award winning wines.

WINEMAKING

Each block was individually hand harvested and whole bunch pressed to a mixture of French oak barriques and puncheons. All barrels were then allowed to commence fermentation spontaneously with wild (indigenous) yeast. Temperature control was exercised during the fermentation process to ensure the retention of clean fruit characters. The wine was stored in the same barrels for 11 months, where the lees were stirred sparingly. Prior to bottling the individual components were assembled in tank where they were made cold and protein stable and lightly filtered.



TECHNICAL DATA

VITICULTURE

REGION	Mornington Peninsula – Crittenden Home Vineyard
VINE AGE	35+ yrs (average)
PRUNING/TRELLIS	Cane VSP
CLONES	I1OV1
HARVEST	9 March
YIELD	2 t/acre

BOTTLED WINE

ALCOHOL	12.5%
ACIDITY	6.13 g/L
PH	3.35
RESIDUAL SUGAR	Dry
OAK HANDLING	45% second use
MALOLACTIC	50%

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

TASTING NOTES

NOSE	<i>Characters of white stone fruit and citrus on the nose.</i>
PALATE	<i>Peach, lemon curd and grapefruit. Touch of flint and good supporting acid.</i>
DRINK WITH	<i>Caesar Salad, seafood risotto, pumpkin ravioli, pea and ham soup.</i>
CELLARING	<i>Enjoy now or over the next 5 years.</i>
RELEASE	<i>June 2024</i>



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