PENINSULA

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.

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

The fruit was hand harvested and whole bunch pressed to a mixture of new, one and two year old French oak barriques (225 litre barrels) and puncheons (500 litre barrels) and was allowed to ferment spontaneously using natural yeast. Some temperature control was exerted over the barrel ferments to ensure the retention of clean fruit characters. The wine was stored, subject to a topping regime, in the same barrels for 9 months, where the lees was stirred back into the wine periodically to add to the complexity and richness. In November 2023 the wine was assembled in tank where it was prepared for bottling.



TECHNICAL DATA

VITICULTURE	
REGION	Mornington Peninsula – Merricks & Mount Eliza
CLONES	I1OV1 & P58
PRUNING	Spur/cane VSP
HARVEST	7, 11 & 22 March
BOTTLED WINE	
ALCOHOL	13%
ACIDITY	6.83 g/L
PH	3.15
RESIDUAL SUGAR	Dry
OAK HANDLING	8% new oak
MALOLACTIC	30%

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

TASTING NOTES

NOSE	Fragrance of figs and ripe melons.
PALATE	Savouriness and acidity on the palate.
DRINK WITH	Prawn and zucchini linguine, frittata, spring pea and thyme risotto, tempura.
CELLARING	Drink now or over the next 4 years.
RELEASE	December 2023
RRP	\$39

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