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.

PINOT GRIS

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 hand harvested grapes were transferred straight to an air bag press and gently whole bunch pressed to limit colour pick up from the grape skins. The settled juice was then rough racked to a selection of recently used 220L barriques for wild yeast fermentation. Following ferment the wine was immediately sulphured to prevent malolactic conversion and then aged on gross lees for 9 months to enhance complexity. In November 2023 the barrels were blended and stabilised before bottling.



TECHNICAL DATA

VITICULTURE Mornington Peninsula - Balnarring & Mount Eliza REGION CLONES Spur/cane VSP PRUNING/TRELLIS 7, 17 & 21 March **HARVEST BOTTLED WINE** ALCOHOL 13% ACIDITY 6.13 g/L 3.2 RESIDUAL SUGAR <2.0 g/L OAK HANDLING Recently used (no new) MALOLACTIC

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

TASTING NOTES

NOSE	Savoury aromatics of musk and spice.
PALATE	Textural flavours of pears and lemon juice with a vibrant acid finish.
DRINK WITH	Oysters kilpatrick, Thai fish cakes, chilli garlic mussels, Moroccan chicken.
CELLARING	Drink now or over the next 3 years.
RELEASE	December 2023
RRP	\$39

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