

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 2024

VINTAGE

As is seemingly the 'new norm' in Victoria, the 2024 ripening period has yet again thrown a vast array of weather at us. A calm start to spring developed into cool, wet and windy conditions right at the critical flowering time. This unfortunately has impacted yields with many of our vineyards producing half the crop of a normal season. Periodic rain events continued through until harvest but the conditions were broadly favourable which, together with the low yields, has ensured the production of high-quality grapes.

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 2024 the wine was assembled in tank where it was prepared for bottling.



TECHNICAL DATA

VITICULTURE

REGION	Mornington Peninsula – Mount Eliza & Merricks
CLONES	I1OV1 & P58
PRUNING	Spur/cane VSP
HARVEST	19 Feb, 4 & 5 March 2024

BOTTLED WINE

ALCOHOL	13%
ACIDITY	6.7 g/L
PH	3.39
RESIDUAL SUGAR	Dry
OAK HANDLING	Aged for 9 months - recently used oak
MALOLACTIC	30%

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

TASTING NOTES

NOSE	<i>Aromatic notes of figs and ripe melons.</i>
PALATE	<i>The palate is defined by a delightful savouriness, complemented by bright acidity.</i>
DRINK WITH	<i>Prawn and zucchini linguine, frittata, spring pea and thyme risotto, tempura.</i>
CELLARING	<i>Drink now or over the next 4 years.</i>
RELEASE	<i>December 2024</i>
RRP	<i>\$39</i>



CRITTENDEN®