

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 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 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 raked 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 2024 the barrels were blended and stabilised before bottling.



TECHNICAL DATA

VITICULTURE

REGION	Mornington Peninsula – Mount Eliza & Balnarring
CLONES	---
PRUNING/TRELLIS	Spur/cane VSP
HARVEST	19th Feb 2024

BOTTLED WINE

ALCOHOL	13%
ACIDITY	6.3 g/L
PH	3.28
RESIDUAL SUGAR	<1.0 g/L
OAK HANDLING	Aged for 9 months - recently used oak
MALOLACTIC	0%

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

TASTING NOTES

NOSE	Savoury notes of musk intertwined with spice.
PALATE	Textural notes of pear and lemon zest, leading to a lively, crisp 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 2024
RRP	\$39



CRITTENDEN®