

# 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 NOIR 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 grapes were hand harvested and immediately destemmed to small open fermenters without crushing. The must (juice, pulp, skins and seeds) was statically cooled to around 9 degrees Celsius and a protective CO2 layer was maintained to enable a "cold soak" for four days prior to the commencement of the ferment. Each individual fermenter was allowed to gradually warm to ambient temperature, where the natural (wild yeast) ferment could commence. The ferment temperature was allowed to reach 32 degrees Celsius and the wine was pressed off skins at dryness to a mixture of new, two and three year old French oak barrels for 9 months. The malolactic ferment occurred naturally and was complete by late winter.



### TECHNICAL DATA

#### VITICULTURE

REGION	<i>M'ton Peninsula – Mount Eliza &amp; Balnarring</i>
CLONES	<i>MV6, 667, D2V5</i>
PRUNING/TRELLIS	<i>Cane VSP</i>
HARVEST	<i>26 Feb &amp; 13 March 2024</i>

#### BOTTLED WINE

ALCOHOL	<i>13%</i>
ACIDITY	<i>5.95 g/L</i>
PH	<i>3.56</i>
RESIDUAL SUGAR	<i>Dry</i>
OAK HANDLING	<i>Aged for 9 months - recently used oak</i>
MALOLACTIC	<i>100%</i>

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

### TASTING NOTES

#### NOSE

*Bright and aromatic, showcasing red berries and delicate floral accents.*

#### PALATE

*Striking a perfect balance between fruit-driven freshness and nuanced complexity, with a beautiful core of fine-grained tannins.*

#### DRINK WITH

*Roast beetroot and goats cheese salad, grilled quail, Peking duck pancakes.*

#### CELLARING

*Drink now or over the next 5 years.*

#### RELEASE

*December 2024*

#### RRP

*\$39*



CRITTENDEN®