

THE ZUMMA

The name “Zumma” stems from a baby nickname for Garry and Margaret’s daughter Zoe (or Zoe Zoe Zum Zum to family and friends!). With such long held sentimentality it was the obvious name choice for the limited bottling of the wine produced from some of the Crittenden family’s oldest and most cherished vines.

CHARDONNAY 2022

VINTAGE

Cool wet and often windy conditions in October and November 2021 resulted in a slower than usual early growth period with flowering being both late and less productive than average (and desired). By mid December the inclement weather gave way to ideal development and ripening conditions with the near perfect weather making for an excellent harvest for both whites and reds right across the Mornington Peninsula and Victoria.

VINEYARD

Fruit for this wine comes from the sustainability farmed, 42 year old Crittenden Home Vineyard, that has over time produced consistently excellent award winning wines.

WINEMAKING

The fruit was hand harvested & whole bunch pressed to a mixture of new, one and two year old French oak barriques. All barrels were then allowed to commence fermentation spontaneously with wild (indigenous) yeast, with temperature control being exercised during the fermentation process to ensure the retention of clean fruit characters. The wine was stored, subject to a topping regime, in the same barrels for 11 months, with occasional lees stirring. Approximately 80% of the wine underwent malolactic conversion.



TECHNICAL DATA

VITICULTURE

REGION	Mornington Peninsula – Crittenden Home Vineyard
VINE AGE	30+ yrs
PRUNING/TRELLIS	Cane pruned VSP
CLONE	I10V1
HARVEST	9 March
YIELD	1.8 t/acre

BOTTLED WINE

ALCOHOL	13%
ACIDITY	6.85 g/L
PH	3.24
RESIDUAL SUGAR	Dry
OAK HANDLING	60% new oak
MALOLACTIC	80%

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

TASTING NOTES

NOSE	<i>Lemon zest and fig with almond notes providing savouriness.</i>
PALATE	<i>A rich and complex wine that retains a level of finesse due to its cool maritime climate.</i>
DRINK WITH	<i>Roast chicken with thyme butter, grilled scallops, creamy fish pie.</i>
CELLARING	<i>Enjoy now or over the next 7 years.</i>
RRP	\$65
RELEASE	Spring 2024

