

# 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.*

## PINOT NOIR 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

Grapes were hand harvested and statically chilled to about 8°C before being majority destemmed to recently purchased French oak fermenters (15% whole bunches were retained in the ferment). A protective CO<sub>2</sub> cover was maintained and the must was “cold soaked” for five days prior to ferment to enhance aromatics, tannin structure and colour. Once the must had warmed to ambient temperature the fermentation process was allowed to commence with wild yeast. The ferment was hand plunged twice a day during the peak while temperatures were limited to 32°C to help retain aromatics. Once pressed, the wine was allowed to settle in tank briefly before being racked to a combination of new and recently used tight grain, light toast French Barriques and Puncheons. Natural malolactic fermentation and 11 months of barrel age. Aged in bottle for a further 15 months prior to release.



### TECHNICAL DATA

#### VITICULTURE

REGION	Mornington Peninsula – Crittenden Home Vineyard
VINE AGE	23 – 38 years
PRUNING/TRELLIS	Cane VSP
CLONE	Pommard, MV6, 114/115
HARVEST	15 March
YIELD	1.5 t/acre

#### BOTTLED WINE

ALCOHOL	13%
ACIDITY	6 g/L
PH	3.52
RESIDUAL SUGAR	Dry
OAK HANDLING	15% new oak
MALOLACTIC	100%

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

### TASTING NOTES

<b>NOSE</b>	<i>Cherries, berry fruits and fresh spice on the nose.</i>
<b>PALATE</b>	<i>Fine silky tannins and restrained oak on the palate.</i>
<b>DRINK WITH</b>	<i>Coq au vin, porcini mushroom risotto, spice roasted chicken.</i>
<b>CELLARING</b>	<i>Enjoy now or over the next 10 years.</i>
<b>RRP</b>	\$65
<b>RELEASE</b>	Spring 2024



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