

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.

2021 CHARDONNAY

VINTAGE

A cool summer with above average rainfall initially gave cause for concern with disease pressure being at its highest in many years. However, through rigorous canopy management and excellent vine health we managed to avoid any botrytis & mildew outbreaks. The moderate weather conditions also allowed for a prolonged ripening season with most reds developing amazing structure & depth of colour, while the whites retained vibrant acidity and an elegance that will provide ageability for many years to come. With yields being adequate if not bountiful this is certainly a year to remember!

VITICULTURE

REGION: Mornington Peninsula - Crittenden Home Vineyard **VINE AGE:** 30+ yrs
PRUNING/TRELLIS: Cane pruned VSP **CLONE:** 110V1
HARVEST DATES: 25 Feb & 12 March 2021 **YIELD:** 2 t/acre

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 35% of the wine underwent malolactic conversion. In February of 2022 the wine was assembled in tank where it was made cold & protein stable and filtered in readiness for bottling.

TECHNICAL DATA

ALCOHOL	12.5%	ACIDITY	6.85 g/L
PH	3.33	RESIDUAL SUGAR	Dry
OAK HANDLING	35% new oak	MALOLACTIC	35%

NO ANIMAL PRODUCTS WERE USED IN THE PRODUCTION OF THIS WINE

NOSE

Lemon zest and fig with almond notes providing savouriness.

PALATE

A rich and complex wine that retains a level of finesse due to its cool maritime climate.

DRINK WITH

Roast chicken with thyme butter, grilled scallops, creamy fish pie.

CELLARING

Enjoy now or over the next 7 years.

RRP \$65

RELEASE DATE April 2023

