

CRI DE COEUR

The last 15 years have seen a dramatic transformation of our family vineyard which was first planted in 1982. A switch to sustainable viticulture practices, top grafting with new clones and a change to cane pruning methods have all been integral to this process. The resultant increase in fruit quality, also helped with now significant vine age, has warranted the introduction of a super premium range of wines. The Cri de Coeur (Cry of the Heart) label was established in 2012. It is made in tiny quantities and perfectly showcases the pinnacle of our Viticultural and Winemaking efforts spanning over 40 years and 2 generations.

SAVAGNIN 2019

VINTAGE

2019 has provided yet another wonderful growing season in a string of recent ideal vintages. The mild summer and moderate yields have combined to produce full flavoured wines with texture and poise as well as helped retain a higher than normal level of natural acidity. This year will undoubtedly be remembered as one of the greats!

VINEYARD

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

WINEMAKING

Defying convention and looking to the great Vin Jaune wines of the Jura region in France for inspiration this wine was whole bunched pressed to old French barriques before natural fermentation and malolactic conversion. Following ferment the barrels were moved to a well ventilated shed (away from the winery proper) where conditions were perfect for the gradual growth of the flor yeast on the surface of the increasingly ullaged barrels. Amazingly this wine has not been topped for its entire 4 year ageing period, relying on the protective properties of the yeast voile to avoid excessive oxidation. Bottling took place in Nov 2023 without fining, stabilization or the addition of SO₂.



TECHNICAL DATA

VITICULTURE

REGION	Mornington Peninsula – Crittenden Home Vineyard
VINE AGE	22 years (grafted on Chard 2007)
PRUNING/TRELLIS	Cane VSP
HARVEST	25 February 2019
YIELD	2.5 t/acre

BOTTLED WINE

ALCOHOL	15%
ACIDITY	7.13 g/L
PH	3.3
RESIDUAL SUGAR	< 1.0 g/L
OAK HANDLING	(old) 48 months
FREE SO ₂	0 mg/L
TOTAL SO ₂	12 mg/L
MALOLACTIC	100%

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

TASTING NOTES

NOSE

This wine displays many of the desired nutty aldehyde characters that can be expected after prolonged ageing under flor.

PALATE

A complex array of flavours, amongst them preserved lemon, grilled nuts & exotic spice. A palate of tremendous breadth and length with mouth filling chalky texture and persistent acid drive.

DRINK WITH

Comté cheese.

CELLARING

Enjoy now although will develop over next 20 years.

RELEASE

spring 2024

RRP

\$95



CRITTENDEN®