

*This range of classic French varieties is unashamedly designed for youthful drinking and is part of the Crittenden family's quest to produce premium but affordable wines from grapes grown across cool climate regions of Victoria.*

## PINOT GRIS 2023

### VINTAGE

For the third year in the past four, the summer of 2022/23 in South Eastern Australia has again been punctuated by cooler and wetter conditions than average. Starting in November 2022 these weather conditions resulted in lower than desirable pollination levels and ultimately yields being half what we would normally see. On the bright side the low yields and cool summer have seen a slow and progressive ripening of fruit with lovely acid retention and beautiful elegance for whites and reds alike!

### WINEMAKING

The grapes were harvested in the cool of the morning and quickly transported to the winery where the juice was gently extracted using an airbag press. It was then chilled to 8C and settled for 24 hours before racking to a combination of stainless steel tanks and recently used oak barrels for fermentation. Following the 3 week fermentation process the wine was rested on lees in the same tanks and barrels for roughly 8 months before being racked and clarified in readiness for bottling in January 2024.



### TECHNICAL DATA

#### VITICULTURE

REGION *Selected cool climate vineyards across Victoria*

#### BOTTLED WINE

ALCOHOL	12.5%
ACIDITY	6 g/L
PH	3.31
RESIDUAL SUGAR	Dry
MALOLACTIC	0%

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

### TASTING NOTES

**NOSE** White peach, lemon zest and hints of musk.

**PALATE** A bright yet complex Pinot Gris with texture, length cleansing acidity

**DRINK WITH** Asparagus quiche, lemon-herbed grilled chicken, tomato and goats cheese tart

**CELLARING** A wine best enjoyed now or within the next 12 – 18 months.