

PENINSULA

True to its name, The Peninsula range of wines represents the Crittenden family's dedication to over 40 years of viticulture and winemaking in this cool maritime region. Parcels of grapes have been selected from various vineyards across the Mornington Peninsula to produce vibrant and aromatic wines which truly reflect their ideal climatic origins.

PINOT NOIR 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 hand harvested and immediately destemmed to small open fermenters without crushing. The must (juice, pulp, skins and seeds) was statically cooled to around 9 degrees Celsius and a protective CO2 layer was maintained to enable a "cold soak" for four days prior to the commencement of the ferment. Each individual fermenter was allowed to gradually warm to ambient temperature, where the natural (wild yeast) ferment could commence. The ferment temperature was allowed to reach 32 degrees Celsius and the wine was pressed off skins at dryness to a mixture of new, two and three year old French oak barrels for 9 months. The malolactic ferment occurred naturally and was complete by late winter.



TECHNICAL DATA

VITICULTURE

REGION	<i>M'ton Peninsula – Mount Eliza & Balnarring</i>
CLONES	<i>MV6, 667, D2V5</i>
PRUNING/TRELLIS	<i>Cane VSP</i>
HARVEST	<i>11, 16, 18 & 22 March</i>

BOTTLED WINE

ALCOHOL	13%
ACIDITY	5.90 g/L
PH	3.48
RESIDUAL SUGAR	Dry
OAK HANDLING	<i>Recently used barriques & puncheons</i>
MALOLACTIC	100%

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

TASTING NOTES

NOSE	<i>Fragrant and aromatic with red berry and floral notes.</i>
PALATE	<i>Walks the middle ground between being fruit driven and more complex with a lovely core of fine grain tannins.</i>
DRINK WITH	<i>Roast beetroot and goats cheese salad, grilled quail, Peking duck pancakes.</i>
CELLARING	<i>Drink now or over the next 5 years.</i>
RELEASE	<i>October 2023</i>
RRP	<i>\$39</i>



CRITTENDEN®