

# 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.

## ROSÉ SHIRAZ 2024

### VINTAGE

As is seemingly the ‘new norm’ in Victoria, the 2024 ripening period has yet again thrown a vast array of weather at us. A calm start to spring developed into cool, wet and windy conditions right at the critical flowering time. This unfortunately has impacted yields with many of our vineyards producing half the crop of a normal season. Periodic rain events continued through until harvest but the conditions were broadly favourable which, together with the low yields, has ensured the production of high-quality grapes.

### WINEMAKING

Produced with Shiraz, the grapes were gently pressed and then rough settled before racking. Ferment took place in recently used French barriques where the wine was aged for 7 months. The resultant wine was then blended, filtered and bottled in late spring in readiness for summer drinking.



### TECHNICAL DATA

VITICULTURE	
REGION	M'ton Peninsula – Main Ridge
PRUNING/TRELLIS	Cane VSP
HARVEST	14th March 2024
BOTTLED WINE	
ALCOHOL	13%
ACIDITY	6.45 g/L
PH	3.2
RESIDUAL SUGAR	Dry
OAK HANDLING	Aged for 7 months - recently used oak
MALOLACTIC	100%

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

### TASTING NOTES

NOSE	Fresh, mineral and lively with hints of bitter orange.
PALATE	Red berries balanced nicely with creaminess and spice.
DRINK WITH	Roast beetroot and goats cheese salad, grilled quail, Peking duck pancakes.
CELLARING	Drink now or over the next 3 years.
RELEASE	December 2024
RRP	\$39

