

## Crittenden Estate Cri De Coeur Savagnin 2013

This has been so anticipated by me I nearly wet my pants opening the carton. Then it got lost in a blind line up of 'other whites', but so easily found. Smelling it makes me want to take a big gulp of it. Crittenden are the only people in Australia, really, truly, taking their bounty of savagnin for table wines seriously, or serious about the potential of appropriation of some of the great wines of Jura. Well, so far, or at least released something to market. The wine is natured for a long time, in barrel, under flor. Remarkable good here.

Deep perfume reminiscent of sea spray grilled nuts, fino sherry, mustard powder, savoury, mineral, brilliant. Power and concentration in the palate, more of the saline tang, brittle acidity, grilled nuts, apple and dried apple flavours. It's magnificent if you like this ilk of wine, balanced, full, flavoursome, intense and refreshing at once.

Superb. Tear in eye stuff, Go Australia



96<sup>PTS</sup>



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In French, sous voile means under a veil and in this instance, it is flor yeast keeping the wine protected and fresh while in barrel. Rollo Crittenden's inspiration came from France's famed Jura wine, vin jaune. This spent 4 years under flor in old French barriques and yes, it is an oxidative style. This is savoury complexity to the max with a hint of lemon thyme, preserved salty Meyer lemons and grilled almonds. The palate is textural, creamy, neat phenolics then finishes dry with a twist of saline tang. One of the most remarkable wines crafted in Australia. Bravo.



**CRITTENDEN ESTATE®**

MORNINGTON PENINSULA FAMILY WINEMAKERS

Tasted: 2018  
Reviewed by: Jane Faulkner  
Halliday Wine Companion 2019



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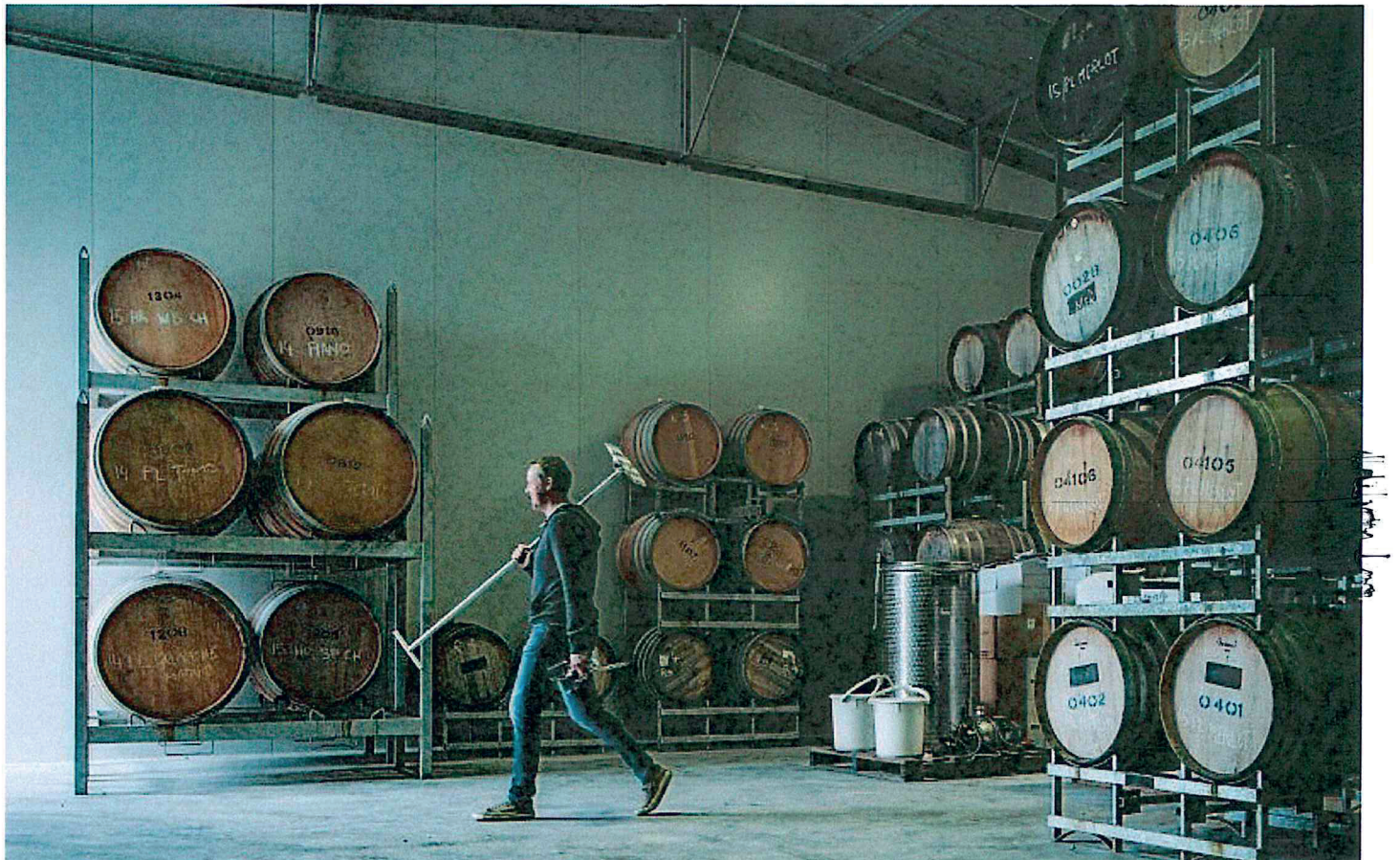
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# Wine Review: Crittenden Estate's 'Beautiful Accident'

AUGUST 7, 2017 by [DAVE BROOKES \(HTTP://ADELAIDEREVIEW.COM.AU/WRITERS/DAVE-BROOKES/\)](http://adelaiderreview.com.au/writers/dave-brookes/)







**As a fan of sous voile wines, I've been waiting for the release of this Crittenden Estate 2013 Cri de Coeur Savagnin for a while.**

Sous voile or 'under the veil' refers to the ageing of wine in ullaged barrels, filled to around 80 per cent of their capacity and aged for extended periods of time. Over time, a 'flor' of yeast forms on the surface, providing partial protection from full oxidation, allowing the wine to oxidise gently with the associated captivating nutty, sherry-like characters that come with the process.

We'll call this wine a 'beautiful accident'. Rollo Crittenden planted Savagnin vines in the belief that they were the Spanish variety Albarino. The nursery bugged up and mixed up the cuttings but I'd say it turned out pretty well in the end.

This wine is a triumph. A few Australian winemakers have attempted the style but Crittenden Estate has absolutely nailed it. It smells beautiful and is head-spinningly complex with aromas of fino sherry, oyster shells, roasted nuts, almond paste, mustard powder, sea spray and garam marsala on a canvas of green apple and citrus fruits.



The palate is apple-like, sapid and saline with same characters of grilled nuts, gentle sherry notes, marzipan and curry leaves flowing through its veins. Crystalline purity and acid drive with beautiful poise, intensity and balance it is one of the most intriguing and captivating wines I've tried this year.

**CRITTENDEN ESTATE 2013 Cri de Coeur Savagnin**

[crittendenwines.com.au](http://crittendenwines.com.au) (<http://crittendenwines.com.au>)

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**Dave Brookes, The Adelaide Review, August 7th 2017**

Impressively recognisable as a flor wine - it even smelt quite like fino sherry initially - this is highly successful, and I'm sure took an enormous amount of effort to make. Relatively full bodied, this is much fruitier than most sherries and even than many Jura vins jaunes. So fruity is it that it's one of those Savagnins that vividly demonstrates the close relationship between the variety and Gewurzrtamier. Very fresh, pure and clean. I'm not sure I'd want more than a glass at a time of this highly distinctive wine, but overall I salute the Crittendens for pioneering this style in Australia. Bravo! Drink 2017-22.

**Jancis Robinson, JancisRobinson.com**

For me it showed some walnuts and even classic spices, such as ginger and turmeric on the nose; on the palate, it is not as aggressive as some Jura oxidative Savagnins, showing almost sweetness, but it's more of a textural creaminess.

The finish is very long and I see no reason for it not to age well for several years. Should be served cool but not chilled. A great success; congrats to Rollo.

**Wink Lorch, <http://jurawine.co.uk>**

### LIFT THE VEIL

The second release of this vin jaune-inspired white wine - savagnin aged for years in barrel under a layer of flor yeast - is even more outstanding than the first: gorgeous nuttiness and tangy complexity.

**Max Allen**

**Gourmet Traveller, June 2017**



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**Mike Bennie, winefront.com.au, 17 May 2017**