

The last 12 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 new 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.

2021 CHARDONNAY

VINTAGE

A cool summer with above average rainfall initially gave cause for concern with disease pressure being at its highest in many years. However, through rigorous canopy management and excellent vine health we managed to avoid any botrytis & mildew outbreaks. The moderate weather conditions also allowed for a prolonged ripening season with most reds developing amazing structure & depth of colour, while the whites retained vibrant acidity and an elegance that will provide age-ability for many years to come. With yields being adequate if not bountiful this is certainly a year to remember!

VITICULTURE

REGION: Morn Peninsula – Crittenden Home block AVERAGE VINE AGE: 30 -38 yrs
 PRUNING/TRELLIS: Cane VSP CLONE: 110VI
 HARVEST DATES: 3 March YIELD: 2.0 tonnes per acre

WINEMAKING

The hand harvested fruit was gently whole bunch pressed to a mixture of new and one year old French oak barriques. The barrels were allowed to commence fermentation spontaneously with wild (indigenous) yeast, with temperature control being exercised to ensure the retention of clean fruit characters and aromatics. The wine was then stored in the same barrels for 11 months, with occasional lees stirring early on. Approximately 50% of the wine underwent malolactic conversion. In February of 2022 the barrels were blended in tank where the wine was cold & protein stabilised and filtered in readiness for bottling.

TECHNICAL DATA

ALCOHOL	12.5%	ACIDITY	6.90 g/L
PH	3.327	RESIDUAL SUGAR	Dry
NEW OAK	60%	MALOLACTIC	50%

NO ANIMAL PRODUCTS WERE USED IN THE PRODUCTION OF THIS WINE

NOSE

Lifted florals and citrus leading to white stone fruit.

PALATE

Pure fruited and finessed with acid steering the palate and subtle hints of toasty oak.

DRINK WITH

Pan fried snapper fillets with lemon and caper butter. Crab omelette.

CELLARING - 2025-2032

RRP - \$95

RELEASE DATE - August 2023

