

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 PINOT NOIR

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: Mornington Peninsula - Crittenden Home block

VINE AGE: btw 23 and 38 yrs

PRUNING/TRELLIS: CaneVSP

CLONE: Pommard, MV6, 114/5

HARVEST DATES: 12th & 18th March

YIELD: 1.8 tonnes per acre

WINEMAKING

Once harvested the fruit was transferred to a range of 500L oak barrels which have been converted to open fermenters by being stored on their end with the top heads removed. To enhance the complexity of the finished wine each fermenter had a portion of whole clusters retained – some as little as 20% and some as much as 70%. Gradually the fermentation process ensued where it was allowed to continue for a period of nearly 3 weeks. After the ferment had finished, each batch was pressed separately and settled in tank for 3 days before being racked to new and recently used tight grain, light toast French barriques. After natural malolactic fermentation and 11 months maturation the barrels were racked to tank with the final blend having roughly 45% whole bunch in the ferment. The Cri de Coeur Pinot is bottled without fining or filtration and is then aged for a further 18 months prior to release.

TECHNICAL DATA

ALCOHOL	12.5%	ACIDITY	5.86 g/L
PH	3.63	RESIDUAL SUGAR	Dry
OAK	60% new	MALOLACTIC	100%

NO ANIMAL PRODUCTS WERE USED IN THE PRODUCTION OF THIS WINE

NOSE A spicy fragrant nose with vibrant fruit attributable to whole bunch fermentatin

PALATE Fine and textured tannins on the palate

DRINK WITH Beef bourguignon, rare roast beef

CELLARING Although drinking beautifully now, this wine will reward substantial cellaring, perhaps even 15 years and beyond!

RRP \$95

RELEASE DATE August 2023

