

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.

2022 CHARDONNAY

VINTAGE

Cool wet and often windy conditions in October and November 2021 resulted in a slower than usual early growth period with flowering being both late and less productive than average (and desired). By mid December the inclement weather gave way to ideal development and ripening conditions with the near perfect weather making for an excellent harvest for both whites and reds right across the Mornington Peninsula and Victoria.

VITICULTURE

REGION: Mornington Peninsula - Tuerong & Main Ridge

CLONES: IIOVI & P58

HARVEST DATES: 11 March & 24 March

WINEMAKING

The fruit was hand harvested and whole bunch pressed to a mixture of new, one and two year old French oak barriques (225 litre barrels) and puncheons (500 litre barrels) and was allowed to ferment spontaneously using natural yeast. Some temperature control was exerted over the barrel ferments to ensure the retention of clean fruit characters. The wine was stored, subject to a topping regime, in the same barrels for 9 months, where the lees was stirred back into the wine periodically to add to the complexity and richness. In November 2022 the wine was assembled in tank where it was prepared for bottling.

TECHNICAL DATA

ALCOHOL	12.5%	ACIDITY	6.98 g/L
PH	3.44	RESIDUAL SUGAR	Dry
OAK	5% New	MALOLACTIC	30%

NO ANIMAL PRODUCTS WERE USED IN THE PRODUCTION OF THIS WINE

NOSE

Fragrance of figs and ripe melons

PALATE

Savoriness and acidity on the palate.

DRINK WITH

Prawn and zucchini linguine, frittata, spring pea and thyme risotto, tempura.

CELLARING

Drink now or over the next 4 years.

RRP \$37

RELEASE DATE Feb 2022

