

*The name "Zumma" stems from a baby nickname for Garry and Margaret's daughter Zoe (or Zoe Zoe Zum Zum to family and friends!). With such long held sentimentality it was the obvious name choice for the limited bottling of the wine produced from the Crittenden family's oldest and most cherished vines.*

## 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 ageability 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 25 and 37 years

**PRUNING/TRELLIS:** Cane pruned VSP

**CLONE:** Pommard, MV6, 114/115

**HARVEST DATES:** 18 March

**YIELD:** 1.8 tonnes per acre

### WINEMAKING

The grapes were hand harvested and statically chilled to about 8°C before being majority destemmed to recently purchased French oak fermenters (15% whole bunches were retained in the ferment). A protective CO<sub>2</sub> cover was maintained and the must was "cold soaked" for five days prior to ferment to enhance aromatics, tannin structure and colour. Once the must had warmed to ambient temperature the fermentation process was allowed to commence with wild yeast. The ferment was hand plunged 2 times per day during the peak while temperatures were limited to 32 degrees Celsius to help retain aromatics. Once pressed, the wine was allowed to settle in tank briefly before being racked to a combination of new and recently used tight grain, light toast French Barriques and Puncheons. After natural malolactic fermentation and 11 months barrel age each of the individual barrels were blended in tank before a final racking and bottling without fining or filtration. The Zumma Pinot is aged in bottle for a further 15 months prior to release.

### TECHNICAL DATA

ALCOHOL	12.5%	ACIDITY	5.55 g/L
PH	3.60	RESIDUAL SUGAR	Dry
OAK	35 % new	MALOLACTIC	100%

NO ANIMAL PRODUCTS WERE USED IN THE PRODUCTION OF THIS WINE

**NOSE** - Cherries, berry fruits and fresh spice on the nose

**PALATE** - Fine silky tannins and restrained oak on the palate.

**DRINK WITH** - Coq au vin, porcini mushroom risotto, spice roasted chicken.

**CELLARING** - Enjoy now or over the next 10 years.

**RRP** - \$65

**RELEASE DATE** - April 2023

