

CRI DE COEUR

The last 17 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 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 43 years and 2 generations.

SAVAGNIN 2020

VINTAGE

2020 was a year punctuated by both the hardship and generosity that nature can provide. While bushfires ravaged parts of Australia – including many viticultural regions - we were extremely fortunate not to be directly affected, even avoiding the impact of lingering smoke, which can occasionally impart an unpleasant taint in finished wines. On the bright side, the season's naturally low yields and ideal late ripening conditions have resulted in some exemplary wines that will undoubtedly stand the test of time.

VINEYARD

Fruit for this wine comes from the sustainability farmed Crittenden Home Vineyard, that has over time produced consistently excellent, award winning wines.

WINEMAKING

Defying convention and looking to the great Vin Jaune wines of the Jura region in France for inspiration, this wine was whole bunched pressed to old French barriques before natural fermentation and malolactic conversion. Following ferment the barrels were moved to a well ventilated area where conditions were perfect for the gradual growth of the flor yeast on the surface of the increasingly ullaged barrels. Amazingly this wine has not been topped for its entire 4 year ageing period, relying on the protective properties of the yeast 'voile' to avoid excessive oxidation. Bottling took place in Feb 2024 without fining, stabilisation or the addition of SO₂.



TECHNICAL DATA

VITICULTURE

REGION	Mornington Peninsula – Crittenden Home Vineyard
VINE AGE	25 years (grafted on Chard 2007)
PRUNING/TRELLIS	Cane VSP
HARVEST	12 March 2020
YIELD	2.3 t/acre

BOTTLED WINE

ALCOHOL	14.5%
ACIDITY	7.6 g/L
PH	3.12
RESIDUAL SUGAR	< 1.0 g/L
OAK HANDLING	48 months - old oak barriques
FREE SO ₂	0 mg/L
TOTAL SO ₂	12 mg/L
MALOLACTIC	100%

No animal products were used in the production of this wine.

TASTING NOTES

NOSE

Displays the distinct nutty aldehyde and oxidative characteristics typically developed through extended ageing under flor.

PALATE

A rich tapestry of flavours, including preserved lemon, toasted nuts and exotic spices. The palate is expansive and lingering, with a velvety texture and a vibrant, persistent acidity.

DRINK WITH

Comté cheese.

CELLARING

Enjoy now although will develop over next 20 plus years.

RELEASE

August 2025

RRP

\$105



CRITTENDEN®