

# CRI DE COEUR

The last 15 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.

## CHARDONNAY 2022

### 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!

### VINEYARD

Fruit for this wine comes from the sustainability farmed, 42 year old Crittenden Home Vineyard, that has over time produced consistently excellent, award winning wines.

### 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.



### TECHNICAL DATA

#### VITICULTURE

|                 |   |
|-----------------|---|
| REGION          | Mornington Peninsula – Crittenden Home Vineyard |
| VINE AGE        | 10–39 yrs                                       |
| PRUNING/TRELLIS | Cane VSP  |
| CLONE           | I10V1   |
| HARVEST         | 9 March   |
| YIELD           | 1.8 t/acre                                      |

#### BOTTLED WINE

|                |             |
|----------------|-------------|
| ALCOHOL        | 13%         |
| ACIDITY        | 6.83 g/L    |
| PH             | 3.22        |
| RESIDUAL SUGAR | Dry         |
| OAK HANDLING   | 40% new oak |
| MALOLACTIC     | 50%         |

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

### TASTING NOTES

|                   |  |
|-------------------|--|
| <b>NOSE</b>       | <i>Lifted florals and citrus leading to white stone fruit.</i>                                 |
| <b>PALATE</b>     | <i>Pure fruited and finessed with acid steering the palate and subtle hints of toasty oak.</i> |
| <b>DRINK WITH</b> | <i>Pan fried snapper fillets with lemon and caper butter. Crab omelette.</i>                   |
| <b>CELLARING</b>  | 2025-2032  |
| <b>RELEASE</b>    | spring 2024  |
| <b>RRP</b>        | \$95   |



CRITTENDEN®