

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.

CHARDONNAY 2023

VINTAGE

For the third year in the past four, the summer of 2022/23 in South Eastern Australia has again been punctuated by cooler and wetter conditions than average. Starting in November 2022 these weather conditions resulted in lower than desirable pollination levels and ultimately yields being half what we would normally see. On the bright side the low yields and cool summer have seen a slow and progressive ripening of fruit with lovely acid retention and beautiful elegance for whites and reds alike!

VINEYARD

Fruit for this wine comes from the sustainability farmed, 43 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	110V1
HARVEST	11 March 2023
YIELD	1.5 t/acre

BOTTLED WINE

ALCOHOL	12.5%
ACIDITY	6.7 g/L
PH	3.28
RESIDUAL SUGAR	Dry
OAK HANDLING	11 months - 50% new oak
MALOLACTIC	50%

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

TASTING NOTES

NOSE

White blossom and citrus, followed by layers of nectarine and peach with a subtle almondy nuance.

PALATE

Generous and refined, showing ripe stone fruit and gentle spice, framed by a fine line of bright acidity and a long, savoury finish.

DRINK WITH

Roast pork belly with apple and fennel. Corn and prawn fritters with a squeeze of lime.

CELLARING

2026-2033

RELEASE

February 2026

RRP

\$95



CRITTENDEN®