

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.

PINOT NOIR 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

Once harvested the fruit was transferred to 500L oak barrels which have been converted to open fermenters by being stored on their end with the top heads removed. To enhance the complexity of the finished wine each fermenter had a portion of whole clusters retained – some as little as 20% and some as much as 70%. Gradually the fermentation process ensued where it was allowed to continue for a period of nearly 3 weeks. After the ferment, each batch was pressed separately and settled in tank for 3 days before being racked to new and recently used tight grain, light toast French barriques. After natural malolactic fermentation and 11 months maturation the barrels were racked to tank with the final blend having roughly 45% whole bunch in the ferment. The Cri de Coeur Pinot is bottled without fining or filtration and is then aged for a further 18 months in bottle prior to release.



TECHNICAL DATA

VITICULTURE

REGION	Mornington Peninsula – Crittenden Home Vineyard
VINE AGE	24-39 yrs
PRUNING/TRELLIS	Cane VSP
CLONE	Pommard, MV6, 114/5
HARVEST	16 March
YIELD	1.8 t/acre

BOTTLED WINE

ALCOHOL	12.5%
ACIDITY	5.93 g/L
PH	3.54
RESIDUAL SUGAR	Dry
OAK HANDLING	11 months - 60% new oak
MALOLACTIC	100%

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

TASTING NOTES

NOSE

Lifted and complex aromas of wild strawberry, dark cherry and rose, layered with whole bunch spice, stemmy perfume and a savoury, earthy edge.

PALATE

Quietly powerful with silky tannins, bright natural acidity and a long, mineral finish.

DRINK WITH

Duck breast with cherries, porcini risotto, or roast lamb with thyme and garlic.

CELLARING

Already compelling, but built for the long haul. Drink over the next 8-15+ years, with further reward for the patient.

RELEASE

January 2026

RRP

\$95



CRITTENDEN®