

GEPETTO

This range of classic French varieties is unashamedly designed for youthful drinking and is part of the family's quest to produce premium but affordable wines from grapes grown across cool climate regions of Victoria.

CHARDONNAY 2024

VINTAGE

As is seemingly the 'new norm' in Victoria, the 2024 ripening period has yet again thrown a vast array of weather at us. A calm start to spring developed into cool, wet and windy conditions right at the critical flowering time. This unfortunately has impacted yields with many of our vineyards producing half the crop of a normal season. Periodic rain events continued through until harvest but the conditions were broadly favourable which, together with the low yields, has ensured the production of high-quality grapes.

WINEMAKING

This wine was made very simply. The grapes were destemmed and lightly crushed to an air bag press. The expressed juice was pumped protectively to tank and settled for 36 hours. The clear juice was racked (pumped) to barriques and a stainless steel tank where the controlled temperature (18 to 20 degrees C) ferment took place. A small component was allowed to complete a malolactic ferment to add a degree of complexity. Following ferment the wine was aged for 8 months on gross lees before filtration and bottling.



TECHNICAL DATA

VITICULTURE

REGION *King Valley, Victoria.*

BOTTLED WINE

ALCOHOL 13.0%
ACIDITY 6.5 g/L
PH 3.4
RESIDUAL SUGAR *Dry*
MALOLACTIC 0%

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

TASTING NOTES

NOSE *Hints of white peach and melon.*

PALATE *A vibrant fruit finish.*

DRINK WITH *Chicken terrine, creamy vegetable soup, salmon fish cakes.*

CELLARING *Drink now or over the next 3 years.*



CRITTENDEN®