

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

PINOT GRIS 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

The grapes were harvested in the cool of the morning and quickly transported to the winery where the juice was gently extracted using an airbag press. It was then chilled to 8C and settled for 24 hours before racking to a combination of stainless steel tanks and recently used oak barrels for fermentation. Following the 3 week fermentation process the wine was rested on lees in the same tanks and barrels for roughly 8 months before being racked and clarified in readiness for bottling in January 2024.



TECHNICAL DATA

VITICULTURE

REGION *Victoria*

BOTTLED WINE

ALCOHOL 12.5%
ACIDITY 5.78 g/L
PH 3.3
RESIDUAL SUGAR *Dry*
MALOLACTIC 0%

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

TASTING NOTES

NOSE *White peach, lemon zest and hints of musk.*

PALATE *A bright yet complex Pinot Gris with texture, length cleansing acidity*

DRINK WITH *Asparagus quiche, lemon-herbed grilled chicken, tomato and goats cheese tart*

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