

KANGERONG

The origin of the name Kangerong can be traced back to the mid 1800s when a local cattle run and homestead adopted the named 'Kangerong' as bestowed by the local Aboriginals, the Bunurong People. The surrounding area, now known as the Kangerong basin, is home to our 27 acre family farm; an area which we feel is ideally suited to the Peninsula's more recent agricultural pursuit of wine grape growing – in particular the regional heroes of Pinot Noir and Chardonnay.

CHARDONNAY 2025

VINTAGE

The 2025 season stands among Victoria's best this century. Calm dry weather during flowering delivered ample fruit set – a rare treat compared to that of recent years. Summer then brought ideal conditions: moderate rain, no extreme heat, and steady ripening that preserved acidity, built structure, and intensified flavour. A truly exceptional vintage for whites and reds alike.

VINEYARD

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

WINEMAKING

Each block was hand harvested and whole bunch pressed into a mix of French oak barriques and puncheons, where fermentation began naturally with wild yeast. Fermentation temperatures were controlled to preserve clean fruit characters. The wine remained in barrel for 11 months with minimal lees stirring. Before bottling, components were blended in tank, cold and protein stabilized, and lightly filtered.



TECHNICAL DATA

VITICULTURE

REGION	Mornington Peninsula – Crittenden Home Vineyard
VINE AGE	38+ yrs (average)
PRUNING/TRELLIS	Cane VSP
CLONES	11OV1
HARVEST	27th Feb & 4th March
YIELD	2.6 t/acre

BOTTLED WINE

ALCOHOL	13%
ACIDITY	6.75 g/L
PH	3.27
RESIDUAL SUGAR	Dry
OAK HANDLING	Aged for 11 months - 20% in new oak
MALOLACTIC	20%

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

TASTING NOTES

NOSE	Fresh and finely perfumed, with citrus blossom, white peach and delicate notes of almond and spice.
PALATE	Vibrant & precise showing grapefruit, nectarine and preserved lemon. A gentle creamy texture balanced by bright acidity.
DRINK WITH	Grilled scallops, roast chicken, or creamy mushroom pasta
CELLARING	Enjoy now or over the next 5 years.
RELEASE	September 2026



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