

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.

PINOT NOIR 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 our sustainability farmed Home Vineyard that has over time produced consistently excellent, award winning wines.

WINEMAKING

Each clone was hand harvested and chilled to 8°C before being destemmed into small open fermenters. The must was cold soaked under CO₂ for five days to enhance aromatics, tannin, and colour. Once at ambient temperature, wild yeast initiated fermentation. After ferment, the grapes were pressed and the wine briefly settled before being racked to a mix of new and seasoned tight-grain, light-toast French barriques and puncheons. Following natural malolactic fermentation and 11 months in barrel, the clones were blended, racked, and bottled without fining.



TECHNICAL DATA

VITICULTURE

REGION	Mornington Peninsula – Crittenden Home Vineyard
VINE AGE	37+ yrs (average)
PRUNING/TRELLIS	Cane VSP
CLONES	667, Pommard, MV6, 114/115, D5V12
HARVEST	4, 6 & 11 March
YIELD	2 t/acre

BOTTLED WINE

ALCOHOL	13%
ACIDITY	5.9 g/L
PH	3.75
RESIDUAL SUGAR	Dry
OAK HANDLING	Aged for 11 months - 15% in new oak
MALOLACTIC	100%

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

TASTING NOTES

NOSE

Lifted and expressive, with bright red cherry, wild strawberry and subtle floral notes, underpinned by gentle spice.

PALATE

Vibrant red fruit and savoury spice, with fine tannins, fresh acidity and a silky, structured finish.

DRINK WITH

Mushroom and thyme tart, duck breast with cherry glaze, lamb backstrap or chargrilled eggplant.

CELLARING

Enjoy now or over the next 5 years.

RELEASE

May 2026



CRITTENDEN®