

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.

MACVIN #6 NV

VINTAGE

'20 & '24 (Non Vintage)

VINEYARD

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

WINEMAKING

Defying convention and looking to the great Macvin wines of the Jura region in France for inspiration this wine was wild yeast fermented in old French barriques before going through natural Malolactic conversion. Following Malolactic the barrels were moved to a well ventilated area where conditions were perfect for the gradual growth of the flor yeast on the surface of the increasingly ullaged barrels. After 4 years of ageing under flor, the wine was blended in equal amounts with freshly pressed Savagnin grape juice from the Crittenden home vineyard. This blend was then fortified to 17% alcohol with neutral grape spirit and then put back to barrel for a further 6 months ageing. Bottling took place in Nov 2024 without any fining, stabilisation or addition of SO₂.



TECHNICAL DATA

VITICULTURE

REGION	Mornington Peninsula – Crittenden Home Vineyard
VINE AGE	25 years (grafted onto Chardonnay in 2007)
PRUNING/TRELLIS	Cane VSP
HARVEST	12th March 2020 & 8th March 2024
YIELD	2.5 t/acre

BOTTLED WINE

ALCOHOL	17%
ACIDITY	7.13 g/L
PH	3.37
RESIDUAL SUGAR	115 g/L
MALOLACTIC	50%

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

TASTING NOTES

NOSE

Ripe dried fruits complemented by a lasting nutty, sherry-like aroma, a hallmark of the wine's extended ageing under flor.

PALATE

Warm spices and rich, golden fruits, beautifully balanced by a crisp, acidic backbone.

DRINK WITH

Sweet spiced pastries, fruit tarts, chocolate, milawa blue and washed rind cheeses.

CELLARING

Will cellar for many years to come, but ready now!

RRP

\$105

RELEASE

August 2025



CRITTENDEN®