

PENINSULA

True to its name, The Peninsula range of wines represents the Crittenden family's dedication to over 40 years of viticulture and winemaking in this cool maritime region. Parcels of grapes have been selected from various vineyards across the Mornington Peninsula to produce vibrant and aromatic wines which truly reflect their ideal climatic origins.

ROSÉ SHIRAZ 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

Produced with Shiraz, the grapes were gently pressed and then rough settled before racking. Ferment took place in recently used French barriques where the wine was aged for 7 months. The resultant wine was then blended, filtered and bottled in late spring in readiness for summer drinking.



TECHNICAL DATA

VITICULTURE

REGION	<i>M'ton Peninsula – Main Ridge</i>
PRUNING/TRELLIS	<i>Cane VSP</i>
HARVEST	<i>14th March 2024</i>

BOTTLED WINE

ALCOHOL	13%
ACIDITY	6.45 g/L
PH	3.2
RESIDUAL SUGAR	<i>Dry</i>
OAK HANDLING	<i>Aged for 7 months - recently used oak</i>
MALOLACTIC	100%

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

TASTING NOTES

NOSE	<i>Fresh, mineral and lively with hints of bitter orange.</i>
PALATE	<i>Red berries balanced nicely with creaminess and spice.</i>
DRINK WITH	<i>Salmon sashimi or poke bowls, lamb koftas with tzatziki, Thai red curry with duck or tofu.</i>
CELLARING	<i>Drink now or over the next 3 years.</i>
RELEASE	<i>December 2024</i>
RRP	<i>\$39</i>



CRITTENDEN®