

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.

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.

WINEMAKING

The grapes were hand harvested and immediately destemmed to small open fermenters without crushing. The must (juice, pulp, skins and seeds) was statically cooled to around 9 degrees Celsius and a protective CO2 layer was maintained to enable a "cold soak" for four days prior to the commencement of the ferment. Each individual fermenter was allowed to gradually warm to ambient temperature, where the natural (wild yeast) ferment could commence. The ferment temperature was allowed to reach 32 degrees Celsius and the wine was pressed off skins at dryness to a mixture of two and three year old French oak barrels for 9 months. The malolactic ferment occurred naturally and was complete by late winter.



TECHNICAL DATA

VITICULTURE

| | |
|-----------------|----------------------------|
| REGION | M'ton Peninsula |
| CLONES | MV6, D5V12, 667, D2V5 |
| PRUNING/TRELLIS | Cane VSP |
| YIELD | 1.8 t/acre |
| HARVEST | 19 & 21 Feb & 4 March 2025 |

BOTTLED WINE

| | |
|----------------|---------------------------------------|
| ALCOHOL | 13% |
| ACIDITY | 6.1 g/L |
| PH | 3.51 |
| RESIDUAL SUGAR | Dry |
| OAK HANDLING | Aged for 9 months - recently used oak |
| MALOLACTIC | 100% |

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

TASTING NOTES

NOSE

Elegant and lively, offering juicy red berries, soft florals and a fresh, clean line.

PALATE

Bright red fruit flows through the palate, supported by gentle spice and fine-grained tannins.

DRINK WITH

Tuna crudo, roast chicken with herbs, grilled lamb cutlets, beetroot & chèvre salad.

CELLARING

Drink now or over the next 5 years.

RELEASE

January 2026

RRP

\$39



CRITTENDEN®