

# 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.

## SHIRAZ 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 fruit was picked by hand then destemmed and transferred straight to small open-top fermenters. Each fermenter was then allowed to slowly rise to ambient temperature, encouraging fermentation to start naturally with indigenous yeasts. Temperatures were permitted to climb to 30°C during ferment with the wine remaining on skins for around 20 days. After this time the ferments were pressed off the skins and the resultant wine was transferred to a combination of one, two and three year old French oak barriques for nine months maturation. Malolactic fermentation proceeded on its own and was finished by late winter. The barrels were then assembled in tank and lightly filtered before bottling.



### TECHNICAL DATA

#### VITICULTURE

REGION	M'ton Peninsula – Mount Eliza
PRUNING/TRELLIS	Cane VSP
YIELD	1.8 t/acre
HARVEST	14 March 2025

#### BOTTLED WINE

ALCOHOL	14%
ACIDITY	6.3 g/L
PH	3.41
RESIDUAL SUGAR	Dry
OAK HANDLING	9 Months
MALOLACTIC	100%

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

### TASTING NOTES

**NOSE** Ripe blackberry and mulberry with cocoa, star anise and subtle oak spice.

**PALATE** Silky and layered, balancing generous fruit with savoury complexity and fine-grained tannins.

**DRINK WITH** Slow-cooked lamb shoulder, duck ragù pappardelle, beef short rib, miso eggplant.

**CELLARING** Drink now or over the next 8 years.

**RELEASE** December 2025

**RRP** \$39



CRITTENDEN®