PINOCCHIO

The name for our classic, multi-regional Italian-style range of wines stems from the old Italian folk story by Carlo Collodi. The Crittendens' passion for Italian varieties has seen winemaker Rollo work and travel extensively through the north of Italy, while Garry (Rollo's father and company founder), has written a book on climatic comparisons between Italy and Australia. 2023 saw a redesign of the Pinocchio label, closely tying the new artwork and rebrand with the traditional Pinocchio story.



ROSATO (NERO D'AVOLA) 2023

VINTAGE

For the third year in the past four, the summer of 2022/23 in South Eastern Australia has again been punctuated by cooler and wetter conditions than average. Starting in November 2022 these weather conditions resulted in lower than desirable pollination levels and ultimately yields being half what we would normally see. On the bright side the low yields and cool summer have seen a slow and progressive ripening of fruit with lovely acid retention and beautiful elegance for whites and reds alike!

WINEMAKING

The hand harvested grapes were gently whole bunch pressed and the expressed juice was sent to a stainless steel vessel. After settling, the clear pink juice was separated from the solids where it was allowed to commence fermentation with natural ("wild") yeast. Fermentation took place in old oak barriques, where the wine remained for a further 7 months on gross lees to enhance its richness and complexity. Once the ageing process was complete the resulting wine was again racked to stainless steel tanks where it was stabilised and filtered in preparation for bottling.

TECHNICAL DATA

VITICULTURE	
REGION	*Murray Darling region, Victoria*
BOTTLED WINE	
ALCOHOL	*12%*
ACIDITY	*6.38 g/L*
PH	*3.3*
RESIDUAL SUGAR	*Dry*
MALOLACTIC	*0%*

TASTING NOTES

NOSE	*Bright red berry aromas, with wild strawberry, raspberry and a delicate hint of rose petal.*
PALATE	*Fresh and lively, showing juicy berry fruit and a touch of citrus. Vibrant acidity brings balance and freshness, leading to a crisp, dry finish.*
DRINK WITH	*Grilled prawns, watermelon and feta salad, or antipasto with prosciutto and marinated vegetables.*
CELLARING	*Drink now or over the next 2 years.*