

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.

SANGIOVESE 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

The fruit was entirely destemmed and the must fermented with wild yeast in open fermenters. Hand plunged throughout the ferment with the occasional pump over. It spent 20 days on skins before being pressed to a mixture of three and four year old barrels. We religiously avoid the use of new oak as it can detract from the natural structure and savouriness of many Italian varieties. After a period of 15 months in oak the wine was filtered in preparation for bottling.



TECHNICAL DATA

VITICULTURE

REGION *Swan Hill, Victoria.*

BOTTLED WINE

ALCOHOL 14%
ACIDITY 5.7 g/L
PH 3.45
RESIDUAL SUGAR *Dry*
MALOLACTIC 100%

TASTING NOTES

NOSE *Berries and morello cherries.*

PALATE *A long, dry finish with a refreshing spine of acidity and firm tannins.*

DRINK WITH *Tuscan bean soup, spinach and ricotta cannelloni, margarita pizza, spaghetti bolognese.*

CELLARING *Drink now or over the next 6 years.*