

THE ZUMMA

THE NAME "ZUMMA" STEMS FROM A BABY NICKNAME FOR GARRY AND MARGARET'S DAUGHTER ZOE (OR ZOE ZOE ZUM ZUM TO FAMILY AND FRIENDS!). WITH SUCH LONG HELD SENTIMENTALITY, IT WAS THE NAME OF CHOICE FOR THE LIMITED BOTTLING OF THE WINE PRODUCED FROM SOME OF THE CRITTENDEN FAMILY'S OLDEST AND MOST CHERISHED VINES.

CHARDONNAY 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.

VINEYARD

Fruit for this wine comes from the sustainability farmed Crittenden Home Vineyard, that has over time produced consistently excellent award winning wines.

WINEMAKING

The fruit was hand harvested & whole bunch pressed to a mixture of new, one and two year old French oak barriques. All barrels were then allowed to commence fermentation spontaneously with wild (indigenous) yeast, with temperature control being exercised during the fermentation process to ensure the retention of clean fruit characters. The wine was stored, subject to a topping regime, in the same barrels for 11 months, with occasional lees stirring. Approximately 30% of the wine underwent malolactic conversion.



TECHNICAL DATA

VITICULTURE

REGION	Mornington Peninsula – Crittenden Home Vineyard
VINE AGE	32+ yrs
PRUNING/TRELLIS	Cane pruned VSP
CLONE	I10V1
HARVEST	29th Feb 2024
YIELD	2.2 t/acre

BOTTLED WINE

ALCOHOL	13 %
ACIDITY	6.3 g/L
PH	3.42
RESIDUAL SUGAR	Dry
OAK HANDLING	Aged for 11 months - 40% in new oak
MALOLACTIC	30%

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

TASTING NOTES

NOSE

The nose shows striking depth, where layered complexity meets gentle finesse, echoing its cool maritime origins.

PALATE

Lemon zest and fig are layered with subtle almond notes, adding a savoury touch.

DRINK WITH

Roast chicken with thyme butter, grilled scallops, creamy fish pie.

CELLARING

Enjoy now or over the next 7 years.

RRP

\$65

RELEASE

June 2026



CRITTENDEN®