

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.

PINOT NOIR 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

Grapes were hand harvested and statically chilled to about 8°C before being majority destemmed to recently purchased French oak fermenters (15% whole bunches were retained in the ferment). A protective CO₂ cover was maintained and the must was "cold soaked" for five days prior to ferment to enhance aromatics, tannin structure and colour. Once the must had warmed to ambient temperature the fermentation process was allowed to commence with wild yeast. The ferment was hand plunged twice a day during the peak while temperatures were limited to 32°C to help retain aromatics. Once pressed, the wine was allowed to settle in tank briefly before being racked to a combination of new and recently used tight grain, light toast French Barriques and Puncheons. Natural malolactic fermentation and 11 months of barrel age. Aged in bottle for a further 15 months prior to release.



TECHNICAL DATA

VITICULTURE

REGION	Mornington Peninsula – Crittenden Home Vineyard
VINE AGE	25 – 40 years
PRUNING/TRELLIS	Cane VSP
CLONE	MV6, 114/115
HARVEST	6th March 2024
YIELD	1.7 t/acre

BOTTLED WINE

ALCOHOL	13 %
ACIDITY	6.13 g/L
PH	3.56
RESIDUAL SUGAR	Dry
OAK HANDLING	11 months - 50% new oak
MALOLACTIC	100%

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

TASTING NOTES

NOSE	<i>A bouquet of cherries, vibrant berry fruits and a touch of spice.</i>
PALATE	<i>The palate features smooth, silky tannins and subtle oak influence.</i>
DRINK WITH	<i>Coq au vin, porcini mushroom risotto, spice roasted chicken.</i>
CELLARING	<i>Enjoy now or over the next 10 years.</i>
RRP	\$65
RELEASE	June 2026



CRITTENDEN®