



CRITTENDEN ESTATE®

MORNINGTON PENINSULA FAMILY WINEMAKERS

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 obvious name choice for the limited bottling of the wine produced from the Crittenden family’s oldest and most cherished vines.

2015

PINOT NOIR



VINTAGE

2015 could almost be described as the perfect season! Long periods of cool dry weather were experienced right throughout summer with the noticeable absence of any potentially damaging heat spikes as seen in some recent years. Overcast conditions in January brought a degree of disease pressure [in the form of powdery mildew] however fastidious attention to detail by the vineyard crew ensured squeaky clean fruit was delivered to the winery right across the board.

VINEYARD

Grapes for this wine were sourced from a small portion of our original ‘home’ vineyard proudly planted and tended to by the Crittenden family since 1982. Located in the South Eastern foothills of the Kangerong basin the site takes good advantage of the well draining loam soils and the cooling effects of Port Phillip bay 5km West. The primary Zumma block was originally planted in 1987 with the highly aromatic D5V12 clone and every second vine was subsequently grafted in 1993 to the rich and concentrated MV6 clone. All this, combined with our biological viticulture practices, results in a unique, multi clonal vineyard planting providing grapes of both quality and diversity – a complete foundation for a truly great wine.

WINEMAKING PHILOSOPHY

The grapes were hand harvested and statically chilled to about 8°C before being majority destemmed to our recently purchased French oak fermenter (20% 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 2 times per day during the peak while temperatures were limited to 32 degrees Celsius to help retain aromatics. Once pressed, the resulting wines were 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. After natural malolactic fermentation and 11 months barrel age each of the individual barrels were blended in tank before a final racking and bottling without fining or filtration. The Zumma Pinot has been aged in bottle for a further 12 months prior to release.

ALCOHOL 13.4%

MALOLACTIC 100%

pH/TA 3.57 / 6.42g/l

OAK HANDLING 11 months in premium French barriques & Puncheons (30% new)

WINEMAKER'S TASTING NOTES

The Zumma Pinot possesses a depth of flavour and a great level of finesse. Cherries, berry fruits and characters of fresh spice are abundant on the nose, while fine silky tannins, restrained oak and taut acidity provide the palate with great length and balance.