



CRITTENDEN ESTATE®

MORNINGTON PENINSULA FAMILY WINEMAKERS

GEPPETTO

This range of classic French varieties is unashamedly designed for youthful drinking and is part of the family's quest to produce premium but affordable wines from grapes grown in several cool climate regions of Victoria, including the Mornington Peninsula.

2016

CHARDONNAY



VINTAGE

2016 was a rare but welcome season with the desirable combination of both quality and quantity across most Victorian wine regions. Perfect flowering conditions in late spring helped cement a bountiful yield which was followed by a warm dry summer with virtually no disease pressure. So productive were many of our affiliated vineyards that judicious green fruit thinning was often required to ensure the retention of concentrated flavors in the finished wines.

VINEYARD

Fruit for this wine was grown by selected boutique growers in the King Valley region of Victoria. Harvest date for this wine was late Feb 2016.

WINEMAKING

This wine was made very simply. The grapes were destemmed and lightly crushed to an air bag press. The expressed juice was pumped protectively to tank and settled for 36 hours. The clear juice was racked (pumped) to third use barriques and puncheons where the controlled temperature (15 to 18 degrees centigrade) ferment took place. No new wood was used. A small component was allowed to complete a malolactic ferment to add a degree of complexity.

ALCOHOL 14.1%
PH/TA 3.47 / 6.12
OAK HANDLING 6 months in old white barrels

WINEMAKER'S TASTING NOTES

This wine only ever aspires to offer good honest value for money and as such is not tricked up with the use of oak or heavy handed malolactic. The vibrant fruit is allowed to shine through giving hints of fresh white peach and melon on the nose and palate. Although intended as a drink now style it will improve over the short to medium term of say two to four years.