



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

SHIRAZ



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

Grapes were grown at the Hyde Park vineyard in the great Western region of Victoria and complimented with a small parcel of fruit from a family owned and operated vineyard in the King Valley.

WINEMAKING

The hand-harvested grapes were destemmed to open fermenters where the fermentation process was allowed to commence spontaneously with naturally occurring yeast. The ferment was allowed to peak at a temperature of 32 degrees centigrade and was both hand plunged and pumped over regularly to extract colour, texture and flavor. A short maceration on the skins was allowed post ferment before the wine was pressed to a mixture of second and third use French oak barriques for maturation. It remained in barrel, with occasional rackings, prior to being assembled for filtration and bottling.

ALCOHOL	14.3%
MALOLACTIC	100%
pH/TA	3.58 / 6.22
OAK HANDLING	6 months in Old French Oak Barriques

WINEMAKER'S TASTING NOTES

As mentioned, the fruit for this wine was sourced from a cool climate vineyard (essentially the same climate as the Mornington Peninsula), allowing us to produce a wine of vibrant colour with lifted berry fruits and spice on the nose. On the palate you'll find mouth filling structure, juicy acidity and those most desirable of attributes: cherries, pepper and liquorice. This wine has it all in abundance. The perfect BBQ wine – steak, lamb or even a snag or 2.