



**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.

*NV*

*BRUT*



### **VINTAGE**

NV (Multiple vintage blend)

### **VINEYARD**

The grapes for this wine were selected from several premium cool climate vineyards across South Eastern Australia. It is a blend of roughly 70% Pinot Noir and 30% Chardonnay. This is an N.V. (non vintage) wine and as such is blended from a number of vintages to maximise its quality and offer an element of continuity.

### **WINEMAKING**

All parcels of fruit were hand harvested and whole bunch pressed to stainless steel fermenters where they were inoculated with "Champagne" style yeasts and cold fermented to retain aromatics. At the finish of ferment a proportion of the blend was subjected to a malolactic fermentation to accentuate the wine's rich mouthfeel. After a period of batonnage (lees stirring) in tank, the base wine was settled, racked and filtered in preparation for bottling. Finally the wine was given a light dosage (sugar syrup addition) and the naturally retained CO<sub>2</sub> was accentuated by sparging the wine under pressure before being bottled.

ALCOHOL	12.0%
MALOLACTIC	30%
pH/TA	3.27 / 7.4
OAK HANDLING	NIL

### **WINEMAKER'S TASTING NOTES**

A fresh lively nose with strawberry fruits from the Pinot Noir and zesty lemons from the Chardonnay. The palate is lively with fresh fruits, creaminess from the malolactic fermentation and finishes with crisp acidity. A slight touch of residual sugar and the persistent and lively CO<sub>2</sub> bead make for a beautifully balanced wine that will drink perfectly as an aperitif or with light seafood dishes.