



CRITTENDEN ESTATE®

MORNINGTON PENINSULA FAMILY WINEMAKERS

LOS HERMANOS

The fruit for our classic Spanish styles is sourced from premium Victorian cool climate regions. Los Hermanos means 'the siblings' and what more appropriate way to celebrate Rollo and Zoe's influence in the family business. We realise it's a bit indulgent, but we have always loved Spain, especially its food and wine.

2016

SALUDOS

BACKGROUND

If you've had the good fortune to go to San Sebastian you will be familiar with the Pintxos bars, known elsewhere in Spain as tapas bars. Apart from the wonderful array of small plates that adorn the counters the ritual of pouring the unique local wine known as Txakoli is theatre and entertainment in itself. The barman takes the bottle, raises it high, and looking you straight in the eye, pours into the mouth of a glass held 60cm below. If he's lucky most of it goes into the tumbler and you get a pour of slightly fizzy, tart, aromatic and refreshing white wine. Due the name 'Txakoli now being protected term under Australia's export agreement with the EU we have now abbreviate our version to simply 'Saludos'. (a salute to this obscure but delicious Basque wine!)

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

Traditionally, three varieties have been used for Txakoli - Hondarrabi Zuri, Hondarrabi Beltza and Petit Manseng – all of which have been chosen for their natural acid retention and vibrant flavour at low alcohol. For our Txakoli we have chosen one of these varieties; Petit Manseng.

WINEMAKING

Research has taught us that cool and clean is the way to go when making this style. After hand harvesting and whole bunch pressing the juice was settled for 48hrs with the help of pectolytic enzyme. The clarified juice was then racked to a temperature controlled stainless steel tank before inoculation with an aromatic yeast for a prolonged, cool ferment. Once dry the wine was immediately sulphured (without malolactic fermentation) and allowed to settle for around 8 weeks before stabilisation and filtration in preparation for bottling.

ALCOHOL	12.0%
PH/TA	3.05/ 8.61 g/L
OAK HANDLING	Nil





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DISSOLVED CO2 3.0g/l (Spritzzy)

Please see over for Winemaker's Tasting Notes

WINEMAKER'S TASTING NOTES

More a wine for enjoyment than analysis, our Saludos lives up to its namesake as the perfect salute to a classic Basque white. Its floral nose makes a seamless transition to fruit on the palate while the ever important, 'spritzzy' acidity brings the mouth to life in preparation for the next tasty Pintxos morsel. The perfect summer drink that demands food – and yes, for maximum drinking pleasure be sure to pour from a height!