



CRITTENDEN ESTATE®

MORNINGTON PENINSULA FAMILY WINEMAKERS

PENINSULA

In many ways, the introduction of the Peninsula range marks a new chapter in the Crittenden Family's 30 years of winemaking. As the name suggests, fruit has been sourced from independent Mornington Peninsula grape growers with whom we have a great respect and long standing relationship.

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

This tiny parcel of fruit was harvested from a 20yr old vineyard in one of the Mornington Peninsula's coolest sub regions, Main Ridge.

WINEMAKING

The fruit was hand harvested and whole bunch pressed to a mixture of new, one and two year old French oak barriques (225 litre barrels) and puncheons (500 litre barrels). Approximately half of the barrels were allowed to ferment spontaneously using natural yeast and the balance were inoculated with a range of cultured yeasts. Some temperature control was exerted over the barrel ferments to ensure the retention of clean fruit characters. The wine was stored, subject to a topping regime, in the same barrels for 10 months, where the lees were stirred back into the wine at regular intervals to add to the complexity and richness. Approximately 20% of the wine was allowed to undergo a malolactic conversion. In Novemebr 2016 the wine was assembled in tank where it was prepared for bottling.

ALCOHOL	13.3%
MALOLACTIC	20%
pH /TA	3.37 / 6.67 gms per litre
OAK HANDLING	10 months in French barriques & Puncheons (10% new)

WINEMAKER'S TASTING NOTES:

Chardonnay is a variety which invites many complex activities, as you can see by the winemaking notes above. Each of the things we do, such as barrel ferment, stirring on lees, etc. produces a richer and more complex wine. This wine has a restrained fragrance of figs and ripe melons combining beautifully with a delicious mouthfilling savouriness and acidity that comes from truly cool climate grapes.