



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

PINOT NOIR

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

Just over half of the fruit component was grown on an ideal north facing slope in the Balnaring area of the Mornington Peninsula with the balance being sourced from a small westerly facing vineyard in the Main Ridge subregion. VSP trellising is standard across the 2 sites as well as the utilisation of sustainable farming techniques, which we – the Crittenden Family – firmly subscribe to.

WINEMAKING

The grapes were hand harvested and immediately destemmed to small open fermenters without crushing. The must (juice, pulp, skins and seeds) were statically cooled to around 9 degrees Celsius and a protective CO2 layer was maintained to enable a "cold soak" for four or five days prior to the commencement of the ferment. Each individual fermenter was allowed to gradually warm to ambient temperature, where the natural (wild yeast) ferment could commence. The ferment temperature was allowed to reach 32 degrees Celsius and the wine was pressed off skins at dryness to a mixture of new and one and two year old French oak barrels. The malolactic ferment occurred naturally and was complete by mid winter.

ALCOHOL	13.2%
pH /TA	3.47/ 6.62 gms per litre
MALOLACTIC	100%
OAK HANDLING	8 Months in premium French Barriques & Puncheons (10% new)

WINEMAKER'S TASTING NOTES:

This wine walks the middle ground between being fruit driven and more complex and structured. Each of the contributing clones bring a unique character to the wine. Ideal ripening conditions and minimal yields have also contributed a level of complexity and a bright ruby red colour, which further enhance the length and ageability of the wine. The texture is rich and structured with soft tannins and a



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good acid finish.

