



CRITTENDEN ESTATE®

MORNINGTON PENINSULA FAMILY WINEMAKERS

PINOCCHIO

The name for our classic, multi-regional Italian style wines stems from the lovely, old Italian folk story which has great sentiment and perhaps even some relevance for the family. The Crittenden's passion for Italian varieties has also seen winemaking son Rollo work and travel extensively through the north of Italy, while Garry, father and company founder, has written a book on climatic comparisons between Italy and Australia, *Italian Wine Grape Varieties in Australia*.

2015

SANGIOVESE



VINTAGE

2015 could almost be described as the perfect season! Long periods of cool dry weather were experienced right throughout summer with the noticeable absence of any potentially damaging heat spikes as seen in some recent years. Overcast conditions in January brought a degree of disease pressure [in the form of powdery mildew] however fastidious attention to detail by the vineyard crew ensured squeaky clean fruit was delivered to the winery right across the board.

VINEYARD

The Heathcote region shined in 2015 with healthy, disease free fruit and modest yields. A good thing, as 100% of our Sangiovese fruit was sourced from Heathcote in 2015. Fruit was all hand harvested and made it to our winery in ideal condition.

WINEMAKING

Fruit was all destemmed and the must fermented with wild yeast in open fermenters. Hand plunged throughout the ferment with the occasional pump over. It spent 20 days on skins before being pressed to a mixture of three and four year old barrels. We religiously avoid the use of new oak as it can detract from the natural structure and savouriness of many Italian varieties. After a period of 15 months in oak the wine was filtered in preparation for bottling.

ALCOHOL	13.5%
MALOLACTIC	100%
pH / TA	3.50 / 6.0 gms per liter
OAK HANDLING	15 months in old oak

WINEMAKER'S TASTING NOTES

The distinguishing character of Sangiovese is that of savouriness followed by bitter (morello) cherries - traits which are more than abundant in our 2015 Pinocchio version. There is no "sweetness" on the mid palate such as you might expect from Pinot Noir. The finish is admirably long and tart with that refreshing spine of acidity and firm drying tannins. Goes so well with many meat Italian dishes or soft cow's milk cheese.