



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*].

2016

PINOT GRIGIO

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

The grapes were sourced from a dedicated grower in Victoria's sub alpine region of the King Valley.

WINEMAKING

The hand harvested grapes were transferred straight to an air bag press and gently whole bunch pressed to limit colour extraction from the grape skins. The settled juice was rough racked to a refrigerated tank and the ferment commenced by inoculation with a yeast chosen for its ability to enhance aromatics. A portion of the juice (40%) was also transferred to recently used barriques for fermentation to increase the texture and mouth-feel of the wine. Post fermentation the lees were stirred back through the wine at regular intervals. The main aim of the ferment and juice handling techniques was to enhance the "Grigio" style and give hay and honeysuckle hints so typical of the Italian counterparts.

ALCOHOL	12.5%
MALOLACTIC	Nil
pH / TA	3.56/ 6.46 g/L
OAK HANDLING	60% Stainless steel and 40% fermented and aged in old oak

WINEMAKER'S TASTING NOTES

This wine shows all of the classic 'Grigio' characters both on the nose and in the mouth. Its vibrant yet savory aromatics of honeysuckle and fresh cut hay are matched seamlessly on the palate by textural flavors of pears and lemon



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juice. A beautiful match to white fleshed fish such as baked snapper or simply enjoyed as an aperitif with a selection of antipasti.

