



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

ROSATO



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 2016 Pinocchio Rosato is a multiregional blend made up primarily of two of Italy's most prestigious grape varieties, Nero D'avola and Sangiovese. Harvest date: Late February for the Nero D'avola and Mid March for the Sangiovese.

WINEMAKING

The hand harvested grapes were gently whole bunch pressed and the expressed juice was sent to a stainless steel vessel. After settling, the clear pink juice was separated from the solids where it was allowed to commence fermentation with natural ("wild") yeast. Fermentation took place in old oak barriques, where the wine remained for a further 7 months on gross lees to enhance its richness and complexity. Once the aging process was complete the resulting wine was again racked to stainless steel tanks where it was stabilised and filtered in preparation for bottling.

ALCOHOL	13%
MALOLACTIC	0%
pH /TA	3.51 / 6.26 gms per litre
OAK HANDLING	7 months in old red barriques

WINEMAKER'S TASTING NOTES:

Rose must be one of the great success stories of the last decade; and why not?! It is one of the most versatile and enjoyable styles around, offering as it does a great compliment to Asian dishes or just a refreshing drink on a hot summer's day. The barrel fermentation and extended aging of this wine on gross lees has added a



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textural complexity that is rarely seen in Rose style wines. Adding to this a lively core of berry fruit and clean vibrant acidity that is mainly attributable to the use of premium Sangiovese fruit for the wine's production.