



CRITTENDEN ESTATE®

MORNINGTON PENINSULA FAMILY WINEMAKERS

THE ZUMMA

The name “Zumma” stems from a baby nickname for Garry and Margaret’s daughter Zoe (or Zoe Zoe Zum Zum to family and friends!). With such long held sentimentality it was the obvious name choice for the limited bottling of the wine produced from the Crittenden family’s oldest and most cherished vines.

2015

CHARDONNAY



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

Grapes for this wine were sourced from a small portion of our original ‘home’ vineyard proudly planted and tended to by the Crittenden family since 1982. Located in the South Eastern foothills of the Kangerong basin the site takes good advantage of the well draining loam soils and the cooling effects of Port Phillip bay 5km West. Planted parallel to the Pinot Noir block of the same name, The Zumma block of Chardonnay was planted in 1987 to the most prevalent of clones I10V1. Although perhaps not the most sought after of clones if planting today, the combination of vine age, site and biological viticultural practices allow this planting to yield Chardonnay fruit of an extremely high quality.

WINEMAKING

The fruit was hand harvested & whole bunch pressed to a mixture of new, one and two year old French oak barriques. All barrels were then allowed to commence fermentation spontaneously with wild (indigenous) yeast, with temperature control being exercised during the fermentation process to ensure the retention of clean fruit characters. The wine was stored, subject to a topping regime, in the same barrels for 11 months, where the lees were stirred back into the wine at regular intervals to add to the complexity and richness. Approximately 30% of the wine underwent malolactic conversion. In February of 2016 the wine was assembled in tank where it was made cold & protein stable in readiness for bottling.

ALCOHOL	13.1%
MALOLACTIC	30%
pH/TA	3.49 / 6.25 g/l
OAK HANDLING	11 months in premium French barriques (30% new)

WINEMAKER'S TASTING NOTES

Our Zumma Chardonnay is the true product of both vineyard and winery with many complex winemaking activities contributing to the finished product. Wild yeast fermentation in premium French oak and extended stirring on lees have produced a rich and complex wine though it still retains a level of finesse attributable to its cool maritime climate origin.