



CRITTENDEN ESTATE®

PENINSULA

True to its name, The Peninsula range of wines represents the Crittenden family's dedication to over 35 years of viticulture and winemaking in this cool maritime region. Parcels of grapes have been selected from various vineyards across the Mornington Peninsula to produce vibrant and aromatic wines which truly reflect their ideal climatic origins.

2018 PINOT NOIR

VINTAGE

Favourable weather led to excellent fruit set. A large crop load needed some "thinning" to reduce potential yield. A mild to warm ripening period allowed us to fully ripen an above average yield.

VITICULTURE

REGION: Mornington Peninsula - Balnarring, Main Ridge, Merricks, Dromana

CLONES: D2V5, D5V12, 667, MV6, 114, 115

HARVEST DATES: Between 1st March 2018 and 28th March 2018

WINEMAKING

Hand harvested

Open ferment

Wild yeast

5% new oak (French)

8 months in oak (French)

Filtered

Bottled December 2018

TECHNICAL DATA

ALCOHOL	13.2%	ACIDITY	6.0 g/L
PH	3.55 g/L	RESIDUAL SUGAR	< 1.0 g/L
MALOLACTIC	100%		

NOSE

Fragrant and aromatic with red berry and floral notes.

PALATE

Walks the middle ground between being fruit driven and more complex.

DRINK WITH

Roast beetroot and goats cheese salad, grilled quail, Peking duck pancakes.

CELLARING

Drink now or over the next 4 years.

VEGAN FRIENDLY

