



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.

2017 CHARDONNAY



VINTAGE

Cool weather over flowering resulted in lower than average yields. A warm, dry summer to follow fortunately ensured that our limited production achieved optimum flavour ripeness and will see the 2017 vintage be remembered as one of the best in a decade.

VITICULTURE

REGION: Mornington Peninsula - Home Vineyard

PRUNING/TRELLIS: Cane & Spur(VSP)

HARVEST DATES: Between 3rd & 10th March

VINE AGE: 30 years

CLONE: 110V1

YIELD: 2 tonnes / acre

WINEMAKING

Wholebunch press

Barrel ferment (barrique and puncheon)

38% new French oak

Wild yeast

10 months in oak

Bottled in February 2018.

TECHNICAL DATA

ALCOHOL	13.0%	ACIDITY	6.98 g/L
PH	3.25	RESIDUAL SUGAR	Nil
OAK HANDLING	38% new oak	MALOLACTIC	10%

NOSE

Lemon zest and fig with almond notes providing savouriness.

PALATE

A rich and complex wine that retains a level of finesse due to its cool maritime climate.

DRINK WITH

Roast chicken with thyme butter, grilled scallops, creamy fish pie.

CELLARING

Enjoy now or over the next 7 years.

VEGAN FRIENDLY