https://www.delibo.co.uk

# Crittenden Estate Cri de Coeur Savagnin 2017, Mornington Peninsular




| | |
|---|---|
| Country : | Australia |
| Grape Variety : | Savagnin 100% |
| Closure : | Cork |
| Cellar Potential : | 20 years |
| Residual Sugar : | 1.0 g |
| Alcohol : | 14.5% |
| Bottle Size : | 75 cl |
| Case Size : | 6 |
| Vegan : | Yes |
| Vegetarian : | Yes |
| Case Barcode : | 19334393000810 |

## Grower

As a family business we are mindful of our future generations. We anticipate that the actions we take today will in turn create a more sustainable platform for our vines to continue to provide us with the fruit that we, and perhaps our children, can turn into exemplary wine for years to come.

## Vineyards

Estate grown, Mornington Peninsula. 20 year old vines, cane pruned, VSP. Yield: 2 tonnes per acre. Harvested 11th March 2016.

## Winery Philosophy

A very fortunate mistake! That's how I now describe the confusion that led to many Australian vignerons (including ourselves) inadvertently planting Savagnin in the belief we were planting the Spanish (Galician) variety Albariño. Years of subsequent perspiration, education and frustration have resulted in the release of our fourth Sous Voile Savagnin. A Cri de Coeur (Cry of the Heart) if ever there was one!

## Winemaker

Rollo Crittenden

## Vinification

Defying convention this wine was whole bunched pressed to old French barriques before natural fermentation and malolactic conversion. Following ferment the barrels were moved to a well ventilated shed (away from the winery proper) where conditions were perfect for the gradual growth of the flor yeast on the surface of the increasingly ullaged barrels. Amazingly this wine has not been topped for its entire 4 year ageing period, relying on the protective properties of the yeast voile to avoid excessive oxidation. Bottling took place in May 2020 without any filtration, fining, stabilisation or the significant addition of SO2.Bottles produced per annum 130 x 6.

## Tasting Notes

This wine displays many of the desired nutty aldehyde characters that can be expected after prolonged ageing under flor. A complex array of flavours, amongst them preserved lemon, grilled nuts & exotic spice. A palate of tremendous breadth and length with mouth filling chalky texture and persistent acid drive. Drink with Comté cheese.

## Awards

N/A

## Website

https://www.crittendenwines.com.au