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# Crittenden Estate Zumma Pinot Noir 2019, Mornington Peninsular




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|---|---|
| Country : | Australia |
| Grape Variety : | Pinot Noir 100% |
| Closure : | Screw Cap |
| Cellar Potential : | 10 years |
| Residual Sugar : | 1.0 g |
| Alcohol : | 13% |
| Bottle Size : | 75 cl |
| Case Size : | 6 |
| Vegan : | Yes |
| Vegetarian : | Yes |
| Case Barcode : | 19334393000667 |

## 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

Home Vineyard, 25-37 year old vines, cane pruned, VSP, clone: Pommard, MV6, 667, yield: 1.8 tonnes an acre. Harvested 28th February-1st March.

## Winery Philosophy

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.

## Winemaker

Rollo Crittenden

## Vinification

The grapes were hand harvested and statically chilled to about 8°C before being majority destemmed to our recently purchased French oak fermenter (20% whole bunches were retained in the ferment). A protective CO2 cover was maintained and the must was “cold soaked” for five days prior to ferment to enhance aromatics, tannin structure and colour. Once the must had warmed to ambient temperature the fermentation process was allowed to commence with wild yeast. The ferment was hand plunged 2 times per day during the peak while temperatures were limited to 32 degrees Celsius to help retain aromatics. Once pressed, the resulting wines were allowed to settle in tank briefly before being racked to a combination of new and recently used tight grain, light toast French Barriques and Puncheons. After natural malolactic fermentation and 11 months barrel age each of the individual barrels were blended in tank before a final racking and bottling without fining or filtration. The Zumma Pinot has been aged in bottle for a further 10 months prior to release.

## Tasting Notes

Cherries, berry fruits and fresh spice on the nose. Fine silky tannins and restrained oak on the palate. Excellent with Coq au vin, porcini mushroom risotto, spice roasted chicken.

## Awards

N/A

## Website

https://www.crittendenwines.com.au