



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.

2014

PINOT NOIR



VINTAGE

2014 will go down in viticultural history for a myriad of reasons. The coolest/wettest November in over 30yrs resulted in very poor fruit set right across south east Australia culminating in yield reductions of around 70% on average. Nature's way of balancing the ledger then saw a beautiful dry ripening season right up until picking and in turn a tiny harvest of the absolute highest quality fruit. A true case of quality not quantity.

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. The Zumma block was originally planted in 1987 with the highly aromatic D5V12 clone and every second vine was subsequently grafted in 1993 to the rich and concentrated MV6 clone. All this, combined with our biological viticulture practices, results in a unique, multi clonal vineyard planting providing grapes of both quality and diversity – a complete foundation for a truly great wine.

WINEMAKING PHILOSOPHY

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 3 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. After natural malolactic fermentation and 10 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 12 months prior to release.

ALCOHOL	13.2%
MALOLACTIC	100%
pH/TA	3.61 / 6.33g/l
OAK HANDLING	10 months in premium French barriques (40% new)

(see over for Winemaker’s Tasting Notes)



CRITTENDEN ESTATE®

MORNINGTON PENINSULA FAMILY WINEMAKERS

THE ZUMMA 2014 PINOT NOIR

WINEMAKER'S TASTING NOTES

The Zumma Pinot possesses a depth of flavour and a great level of finesse. Cherries, berry fruits and characters of fresh spice are abundant on the nose, while fine silky tannins, restrained oak and taut acidity provide the palate with great length and balance.