

The last 12 years have seen a dramatic transformation of our family vineyard which was first planted in 1982. A switch to sustainable viticulture practices, top grafting with new clones and a change to cane pruning methods have all been integral to this process. The resultant increase in fruit quality, also helped with now significant vine age, has warranted the introduction of a new super premium range of wines. The Cri de Coeur (Cry of the Heart) label was established in 2012. It is made in tiny quantities and perfectly showcases the pinnacle of our Viticultural and Winemaking efforts spanning over 40 years and 2 generations.

2020 CHARDONNAY

VINTAGE

2020 was a year punctuated by both the hardship and generosity that nature can provide. While bushfires ravaged parts of Australia – including many viticultural regions - we were extremely fortunate not to be directly affected and even avoided the impact of lingering smoke which can occasionally impart an unpleasant taint in finished wines. On the bright side the season's naturally low yields and ideal ripening conditions have resulted in some exemplary wines which will undoubtedly stand the test of time.

VITICULTURE

REGION: Morn Peninsula – Crittenden Home block AVERAGE VINE AGE: 30 -38 yrs
 PRUNING/TRELLIS: Cane VSP CLONE: IIOVI
 HARVEST DATES: 12th March YIELD: 1.6 tonnes per acre

WINEMAKING

The hand harvested fruit was gently whole bunch pressed to a mixture of new and one year old French oak barriques. The barrels were allowed to commence fermentation spontaneously with wild (indigenous) yeast, with temperature control being exercised to ensure the retention of clean fruit characters and aromatics. The wine was then stored in the same barrels for 11 months, with occasional lees stirring early on. Approximately 80% of the wine underwent malolactic conversion. In February of 2021 the barrels were blended in tank where the wine was cold & protein stabilised and filtered in readiness for bottling.

TECHNICAL DATA

ALCOHOL	12.5%	ACIDITY	6.45 g/L
PH	3.27	RESIDUAL SUGAR	Dry
NEW OAK	60%	MALOLACTIC	80%

NO ANIMAL PRODUCTS WERE USED IN THE PRODUCTION OF THIS WINE

NOSE

Lifted florals and citrus leading to white stone fruit.

PALATE

Pure fruited and finessed with acid steering the palate and subtle hints of toasty oak.

DRINK WITH

Pan fried snapper fillets with lemon and caper butter. Crab omelette.

CELLARING - 2025-2032

RRP - \$90

