

CRFT 2016 GEWÜRZTRAMINER Kuitpo - Adelaide Hills - K1 Vineyard

CRFT Wines is a boutique family-owned & operated winery & vineyard, run by winemakers Candice Helbig & Frewin Ries in the Piccadilly Valley, Adelaide Hills.

We are committed to crafting unique, single-site wines that champion the specific locations in which they were grown.

Each of our wines is handmade and an honest reflection of place and time.

We hope you enjoy drinking our wines as much as we have enjoyed making them.



The Vineyard

Geoff Hardy grows our K1 Vineyard Gewürztraminer from his beautiful property at Kuitpo, Adelaide Hills.

Site location: Kuitpo - Adelaide Hills Map coordinates: -35.227707,138.671739

Planted: 2008

Elevation: 300 to 320m

Slope: North-West facing Harvest: 20th February 2016

Tonnes: 2.4T

Soil: Bright orange clay with a rocky gravel, ironstone, sandstone and quartz mix.

The Winemaking

100% Adelaide Hills Gewürztraminer

Picked in the early-morning cool, followed by 24 hours' skin contact in press.

Gently pressed followed by wild fermentation on full solids.

Fermented cool and slow in a stainless steel tank to preserve the purity of vineyard & fruit, followed by time on lees for mouthfeel.

Unfined and crafted with minimal additives, all CRFT wines are vegan.

Bottled on 15th June 2016, 170 dozen produced.

Hand-made by Candice Helbig & Frewin Ries in the Piccadilly Valley, Adelaide Hills.

The Wine

Gewürztraminer ripens unevenly on the vine, which is a blessing when it comes to the winemaking. The result?... a spectrum of flavours as well as a kick of natural acidity from the less-ripe berries. Lifted with lychee, quince and delicate citrus blossom. Grapefruit undernotes and scented rose. Fresh and light-bodied, utterly smashable, with a good whack of texture to-boot.

Drinking: Ready to drink at release, or cellar to 2021, perhaps beyond.

Alcohol: 12% alc/vol

GF / Sugar: Dry

RRP: \$27

Release: 31st Oct 2016