



CRFT 2016 PINOT NOIR

The Arranmore Vineyard

The CRFT label champions single site wines which are a true and honest reflection of place and time.

Each CRFT wine is hand-made by Candice and Frewin at their Arranmore property winery situated at Carey Gully, Piccadilly Valley (Adelaide Hills).

The Vineyard



The Arranmore Vineyard is owned and farmed by Candice & Frewin. Purchased in March 2016, the vineyard has been farmed organically since purchase and was certified 'In-Conversion to Organic' by NASAA in April 2018. Full certification will follow in 2019.

Site location:	Piccadilly Valley – Adelaide Hills
Map coordinates:	-34.969091, 138.760670
Clones:	115
Planted:	1998
Elevation:	545 meters
Aspect:	East facing
Harvest:	24 th March 2016
Tonnes:	1.99T

Soil: Rich dark loam with clay and gravel mix, small pieces of quartz and ironstone sprinkled throughout.

Winemaking

Hand-made by Candice and Frewin at their small winery in Carey Gully.

Grapes hand-picked & gently destemmed to retain whole berries with 25% whole bunches.

Cold soaked prior to wild fermentation in an open-top tank, then pressed to barrel once dry. Matured for 10 months in 100% French oak, 15% new oak.

Lees stirred in barrel occasionally.

Wild fermented, unfiltered, unfiltered and hand crafted, all CRFT wines are vegan.

Bottled February 2017, 137 dozen produced.

Wine

Cherry spice, with caraway seeds and a gamey, broody nose. Strawberries and cream with silky tannins and lingering fruit.

Drinking:	Drink at release, will improve with cellaring.
Alcohol:	14% alc/vol.
RRP:	\$39
Release:	Autumn 2018