



CRFT 2016 PINOT NOIR

The Broderick 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 Broderick Vineyard is owned and organically farmed (uncertified) by the Broderick family – Phil & Mary, with their sons Louis & Sholto.

Site location:	Basket Range – Adelaide Hills
Map coordinates:	-34.930604, 138.778963
Clones:	50% MV6, 50% 777
Planted:	2000
Elevation:	440 meters
Aspect:	East facing
Harvest:	5th March 2016
Tonnes:	1.63T
Soil:	Rocky with sandstone and quartz through clay.

The 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 for a few months.

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

Bottled February 2017, 133 dozen produced.

The Wine

Licorice, iodine and red fruits spun with warm charred oak. The palate shows dark cherries and blood plum flavours with lingering spice.

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