

# CRFT

## CRFT 2018 Pinot Noir

### The Arranmore Vineyard - Piccadilly Valley

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

We are committed to crafting unique 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.



### Wine

Charry, smoky and savoury as always, broody and a little shy at first. Lovely lift of dried herbs and forest notes, with light red berries, cherry and cassis. Smooth palate with pepper, cumin and tobacco flavours. More on the savoury spectrum while first drinking, opens with lovely sweet fruit.

Will develop more complexity with bottle age.

Drinking nicely at release, a young Pinot at heart. It will benefit from air and time to open in bottle.

Ready to drink at release or cellar for 5-7 years.

Suggested serving temperature 16-17C.

Alcohol: 13.5% alc/vol.  
Sugar/GF: Dry  
RRP: \$39  
Release: July 2020

### Winemaking

Hand-made by Candice and Frewin at their winery in Carey Gully. Harvested 14<sup>th</sup> March 2018, 100% Piccadilly Valley Pinot Noir grapes, hand-picked. Cold soaked prior to wild fermentation in an open-top tank, 25% whole bunch, gentle hand plunge only, then pressed to barrel once dry for malolactic fermentation and maturation. Matured for 9 months in 100% French oak, 20% new oak. Vegan Friendly. Bottled December 2018. 155 dozen produced.

### The Vineyard

The Arranmore Vineyard has been farmed organically since Frewin & Candice took ownership in Jan 2016 and is now NASAA Certified Organic (since February 2019). The 2018 vintage Pinot Noir is organically grown but not certified.

Elevation: 545 meters  
Aspect: East facing  
Planted: 1998  
Clones: 115  
Map: -34.969091, 138.760670

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