



wines

CRFT Wines

2020 Mencia - The Schmidt Vineyard

Made by wife-and-husband winemakers Candice Helbig and Frewin Ries, CRFT Wines specialises in small-batch, single-vineyard wines.

Each wine is made with grapes picked from a single vineyard, and every bottle expresses the individualism of that one specific location, an untarnished sample of soil and season.

We source fruit from a handful of vineyards across the Adelaide Hills, Barossa Valley and Eden Valley, including our own NASAA Certified Organic Adelaide Hills estate - named Arranmore.

A new label for the 2020 release bringing our Mencia into our Soil Series, with the same wine you've know and enjoyed for the past two vintages.



The Wine

Lifted and aromatic the nose shows raspberry and tea leaves with floral notes of rosewater and Turkish Delight. The palate is fleshy and lush, with fine tannings and a beetroot earthy character.

Ready to drink at release or cellar to 2025 (possibly beyond).

Suggested serving temperature 16-17C

Alcohol - 13.0% alc/vol

Sugar/GF - Dry

RRP - \$31

Released - Winter 2021

The Winemaking

Harvested 6th March 2020.

Hand-made at CRFT Carey Gully winery.

100% Barossa Valley Mencia grapes, hand-picked.

Wild fermented in an open-top tank, gentle hand plunge only, 10 days on skins, then pressed to barrel for malolactic fermentation and maturation.

Matured for 10 months in 100% French oak, 45% 1yo old, 55% older oak.

Bottled February 2021, 103 dozen produced. Vegan friendly.

The Vineyard

The Schmidt family own and farm the Mencia vines at Vine Vale (Barossa Valley). Organically farmed (not certified) from 2018/2019 growing season.

Planted 2012 (half grafted, half planted on own roots)
Soil Deep sandy loam topsoil, over deep red clay subsoil.
Map -34.686931, 138.898547

Mencia - About the variety

Mencia (pronounced MEN-see-ah or MEN-thee-ah) is a Spanish native grown mostly in the northwestern corner of Spain and if you enjoy Pinot Noir you should definitely give this a go.

The variety often shows lifted aromatics of red fruit, floral notes and earthy tones. It can be medium to full bodied and suits savoury red meat dishes, poultry or wild game, and vegetarian dishes such as mushroom risotto.

In Australia, there's just a tiny handful of plantings and producers, with the variety found in South Australia's McLaren Vale, Adelaide Hills and Barossa Valley as well as the Pyrenees Wine Region in Victoria and Orange in New South Wales. Australian Mencia will be an exciting variety to watch over the coming decades as our vines age and as we learn to grow Mencia in our climate.

In 2019 our second planting of Mencia was established at the Rohrlach Vineyard in the Barossa Valley and we look forward to producing our second single vineyard Mencia in the future.