



wines

CRFT 2021 Grüner Veltliner

The K1 Vineyard - Kuitpo

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 and Barossa Valley, including our own NASAA Certified Organic Adelaide Hills estate - named Arranmore.



The Wine

STYLE: DRY & TEXTURAL

The nose shows pineapple a subtle flinty note, then layers of white peach with white pepper spice. The palate has the most minerality of the three Grüners, with a direct acid line and fresh nectarine finish.

Drinking beautifully at release and will continue to develop with bottle age.

Cellar 5 years. Possibly beyond.

Serving temp 9-11C, serve cooler in hot weather.

Alcohol - 13.5% alc/vol
Sugar/GF - Dry/<0.1g/L
RRP - \$31
Release - 7th October 2021

The Winemaking

Hand-made at CRFT winery in Carey Gully.
Harvested 19th March 2021. Hand-picked.
50% whole-bunch pressed to tank, the remaining fruit destemmed and left to skin contact for a limited time prior to pressing.
Both batches then blended together for wild fermentation on full solids.
Fermented cool and slow in stainless steel. Part way through tank fermentation a portion was transferred to older neutral French oak for barrel fermentation followed by time on lees, with the aim to build texture and complexity without picking up oak flavour.
Occasional lees stirring in tank and oak, with partial malo-lactic fermentation.
Bottled July 2021. Vegan friendly.

The Vineyard

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

Elevation: 300 to 320m
Aspect: North West facing
Planted: 2008 (grafted)
Clone: Elite
Map: -35.226406,138.668736

Soil: Rocky, flinty ground with ironstone and sandstone, and orange clay loam.