



wines

CRFT 2022 Grüner Veltliner

The Mt Bera Vineyard - Peramangk Country - Cudlee Creek

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

Each CRFT wine is made with grapes picked from a single vineyard, and every bottle becomes a reflection of place – a story of site, 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 vineyard - named Arranmore.



About the wine

This is the first release of a new wine in our range with fruit sourced from the Mt Bera Vineyard at Cudlee Creek. The vines are organically farmed and certified 'In-Conversion'.

2022 was rough season at Mt Bera. The vineyard was hit by hail resulting in tiny yields, and because of this, we have an extremely limited 2022 release.

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The nose shows citrus blossom, apple, peach and earthy parsnip. The palate has marmalade, pepper and fennel seed, it's almost oily with mouthcoating tannins.

Drink 2022 to 2030, possibly beyond.

Serve 9-11C, cooler in warm weather

13.5% alc/vol

Vegan Friendly. RRP \$31

Winemaking

Hand-made at CRFT winery in Carey Gully.
100% certified 'In-Conversion' organically grown Cudlee Creek Grüner hand-picked on March 22. Whole-bunch pressed to tank to begin fermentation then transferred into oak for wild fermentation on full solids. 100% older seasoned (neutral) French barriques.
100% wild yeast ferment. Full wild MLF. Occasional lees stirring. 12 weeks in oak.
Bottled July 2021.

Mt Bera Vineyard

Vineyard: Owned and farmed by Greg Horner.
Location: Cudlee Creek - Peramangk Country - Adelaide Hills
Elevation: 380 to 410 metres
Aspect: North North West
Planted: 2011
Clone: Iby, HHW1, HHW2
Map: -34.844650, 138.847464
Soil: Rich deep red clay loam soil high in iron, magnesium and manganese.

The Mt Bera Gruner vineyard has a three-sided cold-catchment with only drainage down to the Karrawirra Parri (Torrens) Gorge. This provides unique conditions producing a huge diurnal variation of 15-20C. These conditions favour notes of pepper and spice and higher natural acidity.