

CRFT

THEIA *2018 Chardonnay*

THEIA is the new label by Candice Helbig & Frewin Ries at CRFT Wines.
The 2018 vintage is their second release.

Each Theia wine is hand-made by Candice and Frewin at their small winery situated at Arranmore, using only organically grown, estate-owned fruit.

“Theia is a hypothesized ancient planetary-mass that, according to the giant impact hypothesis, collided with Gaia (the early Earth) around 4.51 billion years ago. Theia now makes up large parts of the earth and the moon”.



The Arranmore Vineyard

Owned, managed and farmed by Frewin & Candice, the 5-acre vineyard is situated at Carey Gully in the Piccadilly Valley (Adelaide Hills).

Arranmore is now NASAA Certified Organic (Feb 2019).

The vineyard is east facing and sits at 550 meters above sea level.

Planted from 1995-1998,

Winemaking

2018 vintage - 100% NASAA Certified 'IN-CONVERSION TO ORGANIC' Chardonnay grapes and wine.

Hand-picked, whole-bunch pressed with wild fermentation on full solids starting in tank. Transferred to oak for barrel fermentation about half way through ferment. 25% new oak, 75% older used oak, 100% French, 6 months barrel maturation. Occasional lees stir with full malo-lactic fermentation. Wild ferment, unfinned, unfiltered, vegan. Bottled October 2018, 90 dozen.

Wine

Complex nose with biscuity oak and pine-lime spice with fresh white peach and coconut. The palate layered and textural, with fine acidity finishing with macadamia nuts and lingering stone fruit. Benefits from a little time to open.

Ready to drink at release, cellar 5-7 years, possibly beyond.

Alcohol	12.1% alc/vol.
Sugar/GF	Dry / <0.1g/l
RRP	\$45
Release	May 2019