



THEIA by Helbig and Ries 2017 Chardonnay

The sister to our CRFT label, 'Theia' is a new label by Helbig & Ries Wines.

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

In Theia's tale the characters are the earth and her seasons, her oceans and her land, all of which are governed by the sun and the moon in a perfect alignment.

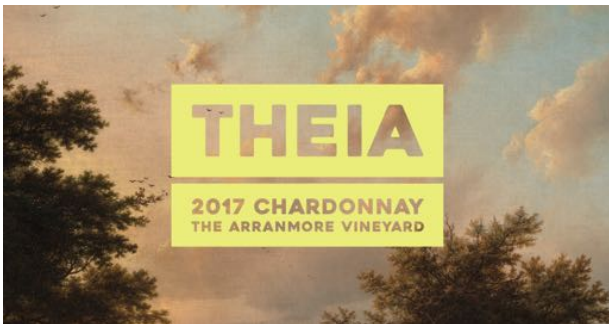
Each Theia wine is hand-made by Candice and Frewin at their small winery situated at Arranmore, using organically grown estate-owned fruit.

The Arranmore Vineyard

Estate-owned, managed and farmed, the 5 acre Arranmore Vineyard planted from 1995-1998, is situated at Carey Gully in the Piccadilly Valley (Adelaide Hills). The Arranmore Vineyard has been farmed organically since January 2016 and will undergo the process to become NASAA Certified Organic in 2018. The vineyard is East facing and sits at 550 meters above sea level.

Winemaking

Hand-picked, whole bunch pressed to tank on full solids, allowing wild fermentation to progress in tank. Transferred to oak for barrel fermentation about half way through ferment. 40% new oak, 60% older used oak, 100% French, 6 months in barrel. Lees stirred in oak for a few months, with full MLF. Wine remained on full lees until racked before bottling. Unfined and unfiltered. Small SO₂ addition pre-bottling, no other additions. Bottled October 2017, 63 dozen.



Wine

2017 vintage is the first release of the Theia Chardonnay.

Funky and flinty with warm toasted hazelnut, sesame seed, citrus and peach. Shows shortbread and apricot stone fruit and an utterly creamy mouthfeel with soft lingering acidity.

Ready to drink at release, will improve with bottle age.

Alcohol	11.5% alc/vol
Sugar/GF	Dry / <0.1g/L
RRP	\$45
Release	February 2018