



CRFT 2018 Mencía - Vine Vale – Barossa Valley

by Candice Helbig & Frewin Ries

This is the second release of our single vineyard Mencía grown at Vine Vale in the beautiful Barossa Valley. Mencía, pronounced “Men-thee-ah”, is a Spanish grape variety native to North-western Spain. There is only a handful of very small plantings in Australia so far.

The Vineyard

The Schmidt family grows our Mencía grapes at their property in Vine Vale, located in the heart of the Barossa Valley. Planted in 2012 and converting to organic farming 2018/2019.

Soil: Deep sandy loam topsoil over deep red clay subsoil.

Winemaking

Picked in the cool of the morning, hand sorted and then gently destemmed to preserve whole berries. Fermented in an open-top tank with a light hand plunge once or twice daily.

Pressed directly to barrel for Malo-lactic fermentation and left to mature in oak for 10 months’ - 100% French, 50% 1-year-old / 50% older oak.

100% Barossa Valley Mencía.

Single vineyard, unfined, unfiltered, wild fermented, vegan.

Handmade by Candice and Frew at their Arranmore property winery in Carey Gully.

Bottled on 13th December 2018, 57 dozen produced.



The Wine

Deep ink in colour and beautifully medium bodied.

Lifted bright red fruits, floral notes with fennel spice. Has a blackberry jam edge, with currents and black cardamom.

Lovely soft plush tannins with fleshy fruit which lingers.

Drinking: Ready at release, or cellar for 3-5 years.

Alcohol 13% alc/vol.

Sugar/GF Dry / <0.1g/L

RRP \$32