

CRFT

CRFT 2016 PINOT NOIR

The Whisson Lake Vineyard

The CRFT label champions single site wines which are a true and honest reflection of place and time.

Each CRFT wine is hand-made by Candice and Frewin at their Arranmore property winery situated at Carey Gully, Piccadilly Valley (Adelaide Hills).



The Vineyard

The Whisson Lake Vineyard is owned and organically farmed (uncertified) by Mark & Andrie Whisson.

Site location: Piccadilly Valley - Adelaide Hills
Map coordinates: -34.967153, 138.751102
Clones: D5V12, 777, 114,115, MV6
Planted: 1985
Elevation: 610 meters
Aspect: North East facing
Harvest: 23rd March 2016
Tonnes: 903kg

Soil: Clay with schist and Gneiss.

The Winemaking

Hand-made by Candice and Frewin at their small winery in Carey Gully. Grapes hand-picked & gently destemmed to retain whole berries with 25% whole bunches. Cold soaked prior to wild fermentation in an open-top tank, then pressed to barrel once dry. Matured for 10 months in 100% French oak, 15% new oak. Lees stirred in barrel for a few months. Wild fermented, unfinned, unfiltered and hand-crafted, all CRFT wines are vegan. Bottled February 2017, 65 dozen produced.

The Wine

Our first wine produced from this beautiful Piccadilly Valley vineyard. Elegant and alluring, perfumed and lifted with blueberries, red fruits and an almond nuttiness. Round with an oily, sweet texture, lengthy and powerful, classically Whisson Lake.

Drinking: Ready to drink now, will cellar well for 5-10 years.
Alcohol: 14% alc/vol.
RRP: \$39
Release: Autumn 2018