

CRFT 2019 Pinot Noir The Budenberg Vineyard - Piccadilly Valley

Made by winemakers Candice Helbig and Frewin Ries, CRFT Wines express the individualism of location.

We are committed to crafting unique single vineyard wines which are
a true and honest reflection of place and time.

Our fruit is sourced from a handful of blocks in South Australia's Adelaide Hills, Barossa Valley and Eden Valley.



The Wine

An incredibly steep vineyard nestled among the gum trees, 2019 saw extremely low yields with just half a tonne of fruit delivered to our winery.

Red berry and strawberry aromas with lifted sweet spice and savoury smoky notes. A tight and focused mid palate, with nutmeg spice, will benefit from a little air to open.

Ready to drink at release or cellar for up to 2-5 years.

Suggested serving temperature 16-17C.

Alcohol: 14.5% alc/vol

Sugar/GF: Dry

RRP: \$39

Released: March 2021

The Winemaking

Harvested 21st March 2019.
Hand-made at the CRFT Carey Gully winery.
100% Piccadilly Valley Pinot Noir, hand-picked.
Cold soaked prior to wild fermentation in an open-top tank, 25% whole bunch, gentle hand plunge only, then pressed to barrel once dry for malolactic fermentation and maturation.
Matured for 8 months in 100% French oak, 70% new oak.
Bottled December 2019. 34 dozen produced. Vegan friendly.

The Vineyard

The fruit from this incredibly steep & rocky vineyard was grown & organically farmed (uncertified) by Mark & Andrie Whisson. The vineyard is owned by the Budenberg family.

Elevation: 540 meters Aspect: East facing

Planted: 1995

Clones: Majority 114 & 115, 1 row MV6

Map: -34.97274,138.744384

Soil: Clay loam and shale with a mix ironstone, blue stone and quartz.