

CRFT

wines

CRFT 2020 Pinot Noir

The Budenberg Vineyard - Piccadilly Valley

Made by wife-and-husband winemakers Candice Helbig and Frewin Ries,
CRFT Wines specialises in small-batch, single-vineyard wines.

Each wine is made with grapes picked from a single vineyard, and every bottle expresses the individualism of that one specific location, an untarnished sample of soil and season.

We source fruit from a handful of vineyards across the Adelaide Hills, Barossa Valley & Eden Valley, including our own NASAA Certified Organic Adelaide Hills estate - named Arranmore.



The Wine

As always, our Budenberg Vineyard Pinot Noir is tightly wound and focussed as a young wine.

Showing cranberry and red cherry with an iron stone minerality. Has a touch of nutmeg spice with a perfumed lift that reminds us of jelly crystals and red skins. The palate is intense with a whack of tannins and pop of raspberry.

Will soften and continue to develop complexity and secondary characters with bottle age.

Drink now or cellar for 5-10 years, possibly beyond.

Suggested serving temperature 16-17C.

Alcohol: 13.5% alc/vol
Sugar/GF: Dry
RRP: \$43
Release - 6th August 2021

The Winemaking

Hand-made at CRFT Carey Gully winery.
Harvested 25th March 2020.
100% Piccadilly Valley Pinot Noir, hand-picked.
Cold soaked prior to wild fermentation in an open-top tank.
25% whole bunch. Gentle hand plunging only.
Pressed to barrel once dry for malolactic fermentation and maturation.
Matured for 10 months in 100% French oak, 30% new oak. Occasional battonnage.
Unfined and unfiltered. Bottled February 2021. Vegan friendly.

The Vineyard

The 2020 grapes were grown and 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 of ironstone, blue stone and quartz.