

wines

CRFT 2020 Pinot Noir The Whisson Lake 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

A sweet spice lift with cinnamon and anise over strawberries and cream and cherry ripe. Shows a subtle whole bunch character - it's like being in a mulberry tree, smelling the fresh leaves while eating the dark ripe sweet berries. A fresh and lively Pinot at release, the palate is layered with a creamy mouthfeel and silky tannins.

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/<0.1g/L RRP - \$43 Release - 6th August 2021

The Winemaking

Hand-made at CRFT Carey Gully winery.
Harvested 24th 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 battonage.
Unfined and unfiltered. Bottled February 2021. Vegan friendly.

The Vineyard

The Whisson Lake Vineyard is owned and organically farmed (uncertified) by ${\tt Mark}$ & {\tt Andrie Whisson.}

Elevation: 610 meters

Aspect: North East facing

Planted: 1985

Clones: D5V12, 777, 114,115, MV6 Map: -34.967153, 138.751102

Soil: Clay with schist and Gneiss.