



wines

CRFT 2021 Chardonnay

The Blefari 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.

We source fruit from a handful of vineyards across the Adelaide Hills and Barossa Valley, including our own NASAA Certified Organic Adelaide Hills vineyard – named Arranmore.



The Wine

A lifted nose of white nectarine with nutmeg and coconut. The palate is textural and complex.

Drinking beautifully at release. Will continue to develop with bottle age and careful cellaring.

Very limited quantity available

Suggested serving temperature 8-12C

RRP \$55

The Winemaking

Hand-made at CRFT winery, Carey Gully. 100% single vineyard Piccadilly Valley Chardonnay.

Harvested 24th March 2021. Hand-picked and whole bunch pressed.

Wild fermentation began in tank on full solids, then transferred to oak for barrel fermentation. Matured for 7 months in 100% French oak, 30% new oak. Occasional lees stirring. Full wild malo-lactic fermentation. 100% natural acidity.

Alcohol 13% alc/vol, Sugar/GF - Dry/<0.1g/L

Bottled 4th November 2021. Vegan friendly.

The Vineyard

The Blefari Vineyard is owned and farmed by our neighbours, Vince and Connie Blefari at Carey Gully in the Piccadilly Valley (Adelaide Hills).

The Blefari vineyard is situated directly across the road from our estate-owned vineyard 'Arranmore'. It sits on the west facing slope of the Rangeview Drive ridge, with Arranmore sitting on the east facing side.

Elevation: 545 meters

Aspect: West facing

Planted: 1998

Map: [-34.968325, 138.759768](#)

Soil: Heavy clay loam and quartz rock.