CRFT 2022 Chardonnay

The Lansdowne Vineyard - Forreston - Adelaide Hills

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

Each CRFT wine is made with grapes picked from a single vineyard, and every bottle becomes a reflection of place - a story of site, soil and season.

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.

About the wine

This is the first release of our new Chardonnay from the organically farmed Lansdowne Vineyard in Forreston.

The nose has summer fruits of yellow nectarine and fresh white pear with orange blossom, nutmeg and cashews. The palate is zingy with shortbread biscuits, butterscotch and soft powdery tannins.

Organically grown and made (uncertified)

Drink 2022 to 2027+

Serve 9-11C, cooler in warm weather

13.5% alc/vol

Winemaking

Hand-made at CRFT winery in Carey Gully. Hand-picked on 19th March then whole-bunch pressed to tank. Wild fermented in tank for a few days then transferred to oak for full solids, wild barrel ferment. 100% French oak, 20% new. Partial wild MLF with regular lees stirring. 6 months in oak. 100% natural acidity. Unfined and lightly filtered. Bottled October 2022. Vegan friendly.

Lansdowne Vineyard

The Lansdowne Vineyard has been organically grown since 2018 with a commitment to regenerative agriculture.

Vineyard:	Owned and farmed by Brendan Cameron
Location:	Forreston – Peramangk Country – Adelaide Hills
Altitude:	350m
Aspect:	North-West to South
Planted:	1996
Map:	34°48'14.1"S 138°53'53.0"E
Soil:	Black, self-mulching river silt, through to free-draining red-brown loams.





