CRFT 2022 Mencía

The Rohrlach Vineyard - Williamstown - Barossa Valley

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

The first release of our new Rohrlach Vineyard Mencía.

A vibrant, fresh, early-drinking style, this wine is all about the fruit.

Strawberry, raspberry and pomegranate on the nose, with fresh beetroot, cinnamon and liquorice. The palate is plush and round, loaded with juicy sweet fruit, it lingers with notes of vanilla and boysenberry.

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Organically grown and made (uncertified).

Enjoy while young and fresh or within two years of release.

Best served cool at 14-16C or enjoy chilled from the fridge in warmer weather.

Hand-picked on the 4th and 6th April 2022. Destemmed to an open-top tank for wild fermentation with around 2 weeks on skins. Then pressed to oak for wild malolactic fermentation followed by maturation for 6 months with regular lees stirring. 100% French oak, all seasoned barriques 3yo+. Unfined and unfiltered. Bottled October 2022. Vegan friendly.

Rohrlach Vineyard

Our Rohrlach Mencía comes from the same vineyard as our Old Vine Rohrlach Shiraz. It's located on the southern fringe of the Barossa Valley wine region, just a couple kilometres from the boundary of the Adelaide Hills wine region.

The Rohrlach Vineyard has fully converted to organic and regenerative farming practices from 2021 with full Organic Certification to follow.

Vineyard:	Owned and farmed by Matt Rohrlach with his parents Dennis and Carolyn
Location:	Williamstown - Peramangk Country - Barossa Valley
Map:	34°41'12.4"S 138°53'58.0"E
Elevation:	320m
Planted:	2019 & 2020
Soil:	Dark loam and dense clay scattered with Mica and fool's gold, making the soil sparkle in the sunlight.

14.5% alc/vol RRP \$30 The Winemaking Hand-picked on the 4th and 6th April 2022. Destemmed to an open-top tank for wild fermentation with aro Then pressed to oak for wild malolactic fermentation followe





