



Craven

We have a passion for Stellenbosch and its unique terroir. We have come under the privilege of working with six incredible vineyards, and we endeavour to express these special sites in a pure and honest manner. We aim to make wines that are authentic, have a sense of place and tell a story of where they come from. We feel vineyards are not just about the soil, the microclimate and the site, but also about the people who farm them. How these factors all work together to tell a story, is a beautiful thing. In the winery we work in a very “hands off” manner. Our juice ferments naturally, without any additions, and we allow malolactic fermentation to take place so that all our wines are completely stable. Our only addition is a small amount of sulphur after malolactic fermentation.

Cinsaut 2024

In 2017 we were lucky enough to be shown some fruit from a farm we have always wanted to make wine from, named Rustenhof. This great farm lies in the Faure area and has an abundance of gorgeous Cinsaut. Our dryland, bush-vine block, planted in granite and sand, lies on an easterly facing slope and experiences cool ocean breezes in summer.

The grapes were destemmed into open-top concrete fermenters. Although we would love to play around with some wholebunch here, we find that Cinsaut has a low acidity (whole bunch ferments tend to reduce acidity). We like to capture the fresher, brighter characters of Cinsaut and we find the use of concrete helps us preserve the bright fruit and energy of the wine. After the fermentation on the skins is complete, we drain and press back into concrete tanks for 6 months of elevage before bottling.

Ingredients: Grapes, SO₂

Vitals

100% Cinsaut
W.O Stellenbosch
Vineyard: Rustenhof

Soil: Granite, Sand
Planting Year: 1975 & 1988
Grown by: Pieter Bredell

Alcohol: 12.23%
pH: 3.50
Total Acidity: 5.0 g/L

Label Artwork by Mariette Kotze - Our label is a water colour depiction of the single vineyard site where these Cinsaut grapes come from.