

*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.

### **Chardonnay 2025**

Chardonnay is a grape we have always enjoyed drinking and it was only a matter of time before we decided to take the plunge and make our own version. After looking around for a suitable vineyard, we decided we wanted to stay in the Polkadraai Hills for this. We love what the area brings to white wines, a real inherent saltiness and freshness.

In the cellar we whole bunch pressed the grapes to tank to settle overnight. The next day the juice was put concrete tanks for fermentation and remained there to complete malolactic fermentation. The wine remained on lees for 8 months of elevage before the wine was racked and bottled.

Ingredients: Grapes, SO<sub>2</sub>

### **Vitals**

100% Chardonnay

W.O Stellenbosch

Vineyard: Bluegum Grove

Planting Year: 2005

Grown by: Danie Carinus

Soil: Granite and sand

Alcohol: 11.88%

pH: 3.35

Total Acidity: 5.42 g/L

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