

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.

Chenin Blanc 2025

Chenin blanc is a variety that we always wanted to work with, but were waiting for the right vineyard to come along. Towards the end of 2015, we came across a beautiful site up on the Polkadraai Hills. This faux-bushvine vineyard had previously been farmed for sweet wine production, and the farmer was happy that a few of us were keen to make some dry wine out of it! A little bit of TLC and we had a special block on our hands.

We whole-bunch pressed this wine to a tank to settle overnight. The next day we transferred it to a concrete tank, where it was left to ferment naturally. We allowed it to complete malolactic fermentation and stabilise itself, and then left it on the lees for around 4 months before its first racking. It spent a total of 9 months in concrete before bottling.

Ingredients: Grapes, SO2

Vitals

100% Chenin Blanc

W.O Stellenbosch

Vineyard: Karibib

Planting Year: 1981

Grown by: Jozua Joubert

Soil: Granite and sand

Alcohol: 12.64 %

pH: 3.21

Total Acidity: 5.92 g/L

Label Artwork by Mariette Kotze - Our label is a charcoal depiction of the single vineyard site where these Chenin Blanc grapes come from.