

Craven



100% Grenache
W.O Stellenbosch
Vineyard: Newlands
Planting Year: 2016
Grown by: Deon Joubert

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.

Grenache 2025

In 2016, Deon Joubert (one of the first growers we ever worked with) called us and asked what we should plant on a rocky site over the hill from our Pinot Gris. Without hesitation we said GRENACHE! We have nurtured this little bushvine gem and watched these vines develop into something rather special. Before settling permanently in Stellenbosch, Grenache has played an important role in both of our winemaking journeys. It has been a dream come true to release this wine.

The grapes are destemmed into concrete fermenters. We work very gently with the grapes, doing a light pumpover or punch down 1-2 times a day until fermentation is complete. After pressing the wine is aged in a concrete tank for 8 months.

Ingredients: Grapes, SO₂

Vitals

Soil: Rocky koffiekliip
Alcohol: 12.25 %
pH: 3.44
Total Acidity: 5.35 g/L

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