



*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.

***Pinot Gris 2025***

Pinot Gris isn't exactly an abundant grape planted in Stellenbosch, but it is something we have a lot of fun working with. Although a lot of the wine drinking world think and assume it is a 'white grape', it is in fact a lovely coppery/dark rose skinned grape.

With this being the case, we just can't waste that colour and delicious flavour trapped in the skins, so we ferment this wine like a red. This year we decided to make 2 picks at harvest time. The earlier pick to help maintain acidity in a low acid year and the second pick, some 7 days later, to add more texture and depth. The grapes were destemmed into concrete tanks for fermentation and given a light pump over once a day for gentle extraction of the lovely rose-coloured hue and chalky tannin. Both picks were fermented separately on skins for 6 days and then pressed off and blended together. The wine was then placed back in concrete vessels for 6 months of aging.

Ingredients: Grapes, SO2

***Vitals***

100% Pinot Gris  
W.O Stellenbosch  
Vineyard: Newlands  
Planting Year: 2007  
Grown by: Deon Joubert

Soil: “Koffeeklip”  
Alcohol: 12.00%  
pH: 3.69  
Total Acidity: 5.1 g/L

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