

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.

Syrah The Firs 2025

Syrah is a grape that we both have a soft spot for. We think there are some special and unique plantings of Syrah in Stellenbosch. The grapes for our Syrah come from a great little vineyard in the ward of Devon Valley. It is planted on a rich, deep, red soil with a high clay content.

The grapes are left 100% whole bunch and lightly stomped by foot to extract a little juice. Very gentle pumpovers are performed once or twice daily throughout fermentation, as we want to minimise extraction and maintain as many whole bunches as possible. After pressing, the wine is aged in a concrete tank for 10 months. We feel that elevation in concrete helps to showcase the purity of this vineyard site.

Ingredients: Grapes, SO2

Vitals

100% Syrah

W.O Stellenbosch

Vineyard: The Firs

Planting Year: 2000

Grown by: Deon Joubert

Soil: Deep, red, iron rich clay soils

Alcohol: 13.34 %

pH: 3.52

Total Acidity: 5.05 g/L

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