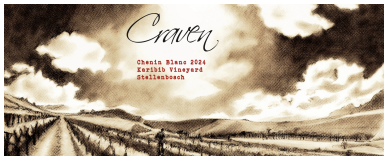

Craven

2024

'KARIBIB VINEYARD'

Chenin Blanc | *Stellenbosch - South Africa*

NATURAL ORGANIC VEGAN

Stats

Grapes: 100% Chenin Blanc
Vineyard: Karibib Vineyard - Polkadraai hills
Vine Age: 43-years-old
Soil Type: Weathered granite
Viticulture: Practicing organic
Fermentation: Native – concrete (100% whole-bunch pressed)
Skin Contact: None
Aging: 10 months in concrete
Alcohol: 13%
pH: 3.35
Total Acidity: 6 g/L
Total SO2: 50 ppm
Total Production: 333 cases
UPC: 6009803564461

Reviews

The WineMag | 93 points

About

Chenin Blanc is a variety that Mick has always wanted to work with but was waiting for the right vineyard to land in his lap. Toward the end of 2015, Mick came across the perfect site in the Polkadraai Hills, called the Karibib Vineyard. Jozua Joubert planted the vineyard in 1981 on an east-facing block and has been working with the Cravens to bring it back to a more 'natural' state. Initially trained on a single wire, it has been 'let go' over time and now grows more like a bush vine. Mick refers to it as a "faux bush vine" vineyard. The vineyard sits in a unique pocket that is characterized by hilly topography and subsequently varying elevations, providing sites on elevations from 200 to 1,300 feet above sea level. Aside from the differences in elevation, the layered soils vary from granite-based on the higher elevations to the lighter, more sandy soils in lower lying areas. The 2024 vintage is considered all around fantastic for Chenin, with a dry heat in the summer ensuring cleanliness and phenolic ripeness.

The grapes were hand harvested and then whole-bunch pressed to concrete "squares." The juice was left to ferment naturally with full solids. It completed malolactic fermentation and it was then left on the lees for approximately four months before a single racking. In total it spent ten months in concrete before bottling. The wine is bottled unfined and unfiltered and sees just a dash of sulfur before bottling.

Tasting Note

This Chenin Blanc is always bright and electric, with Karibib's granite giving it grip and a salty edge. Peach, apricot, honeysuckle, and beeswax layer into a focused, textured finish.