

Craven

2022

CHARDONNAY

Stellenbosch - South Africa







NATURAL

VEGAN

Stats

Grapes: 100% Chardonnay

Vineyard: Bluegum Grove Vineyard -

farmed by Danie Carinus

Vine Age: 19-years-old

Soil Type: Granitic sand

Viticulture: Practicing organic

Fermentation: Native – neutral 500L

French tonneau **Skin Contact:** None

Aging: 9 months in neutral 500L

French puncheons Alcohol: 11.5% pH: 3.35

Total Acidity: 6.1 g/L Total SO2: 45 ppm

Total Production: 250 cases

UPC: 6009803564676

Reviews

The WineMag | 91 points Vinous | 90 points

About

Chardonnay is a grape Mick and Jeanine have always enjoyed drinking and it was only a matter of time before they decided to take the plunge and make a 'Craven' example. After looking around for a suitable vineyard, they decided to stay in the Polkadraai Hills for this. The small sub-region brings a real inherent saltiness and freshness to white wines. They reached out to local legend Danie Carinus about purchasing from fruit from his coveted Bluegum Grove Vineyard from fifth generation Stellenbosch vigneron Danie Carinus. In 2022, yields were down across most of the Western Cape, with Stellenbosch being the notable exception. Winter conditions were ideal with plentiful water reserves.

The grapes were immediately whole-bunch pressed to tank and left to let the really heavy stuff settle. The next day the juice was racked into neutral 500L barrels, still quite dirty to promote a healthy fermentation, and remained there to complete malolactic fermentation. Primary fermentation lasted about two months with ML finishing considerably ahead of the primary. The lees was stirred every so often to reduce reduction. After 9 months of élevage in the same barrels, the wine was racked and bottled with a light sheet filtration and a small dose of SO2. No fining.

Tasting Note

Saline with apple juice, asian pear, and a squeeze of lime. The texture on the palate is addictive, with apple skin notes and high toned acidity. Great tension and balance of savory notes and fruit.

