



Craven

2023

CHARDONNAY

Stellenbosch - South Africa



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Chardonnay
Vineyard: Bluegum Grove Vineyard -
farmed by Danie Carinus
Vine Age: 20-years-old
Soil Type: Granitic sand
Viticulture: Practicing organic
Fermentation: Native – neutral 500L
French tonneau
Skin Contact: None
Aging: 7 months in neutral 500L
French puncheons
Alcohol: 11.95%
pH: 3.29
Total Acidity: 6.04 g/L
Total SO2: 50 ppm
Total Production: 250 cases
UPC: 6009803564676

Reviews

The WineMag | 93 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 and 5th generation Stellenbosch vigneron Danie Carinus about purchasing from fruit from his coveted Bluegum Grove Vineyard. Danie gave the green light, and the rest is history.

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 7 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

A true expression of Polkadraai, this Chardonnay balances briny, textured fruit with saline notes, vibrant acidity, and savory depth. Refreshing, layered, and impeccably balanced.