

Craven

2024

CHARDONNAY

Stellenbosch - South Africa

NATURAL ORGANIC VEGAN

Stats

Grapes: 100% Chardonnay
Vineyard: Bluegum Grove Vineyard - farmed by Danie Carinus
Vine Age: 21-years-old
Soil Type: Granitic sand
Viticulture: Practicing organic
Fermentation: Native – concrete
Skin Contact: None
Aging: 10 months in concrete
Alcohol: 12%
pH: 3.35
Total Acidity: 7.1 g/L
Total SO2: 40 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 2024 vintage was an exceptional one in Stellenbosch; Mick was thrilled with the intensity and texture here.

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 concrete squares, still quite dirty to promote a healthy fermentation, and remained there to complete malolactic fermentation. The lees was stirred every so often to reduce reduction. After 10 months of élevage in concrete, the wine was racked and bottled with a light sheet filtration and a small dose of SO2. No fining.

Tasting Note

A clear expression of Polkadraai, defined by saline lift and concentrated, textured fruit. Place speaks louder than variety, yet it remains unmistakably Chardonnay. Refreshing, layered, and impeccably balanced.