

Craven

2024

# **CINSAUT**

Stellenbosch - South Africa







NATURAL

VEGAN

### **Stats**

Grapes: 100% Cinsaut

Vineyard: Rustenhof Vineyard (Faure

Sub-Region)

Vine Age: 50-years-old Soil Type: Granitic sand

Viticulture: Practicing organic Fermentation: Native – concrete (100% destemmed, whole-berry)

Skin Contact: 7 days

Aging: 8 months in 100% concrete

tanks

Alcohol: 12.1% pH: 3.55

Total Acidity: 5.2 g/L Total SO2: 45 ppm

Total Production: 667 cases

UPC: 6009803564454

#### **Reviews**

The WineMag | 93 points Vinous | 92 points

#### **About**

Mick & Jeanine are thankful to continue with this vineyard they have worked with since 2017 called 'Rustenhof.' This great farm in the Faure area has an abundance of lovely Cinsaut, amongst many other varieties and Pieter Bredell, with Jeanine's assistance and direction, farms it with great care. The block the Cravens use is a dryland, bush-vine block, only three miles from the ocean and essentially planted on granitic sand, suiting their winemaking style nicely. Mick emphasizes the massive difference in this vineyard since the 2017 vintage as the Cravens along with Pieter's son, Bernhard, have been farming it organically and getting as much nutrient matter into the vineyard with use of winter cover crops and chicken manure. Mick calls 2024 "an exceptional vintage in Stellenbosch with good intensity and lovely tannins." Keeping in line with previous releases and straying from the other reds the Cravens make, the Cinsaut grapes are destemmed before fermentation due to the natural low acidity and higher pH compared to other red varieties.

The fruit was hand-harvested and fully destemmed then placed into concrete tanks. Gentle pumpovers and light punch downs are performed 1- 2 times a day throughout fermentation, and the resulting wine was pressed after eight days back to concrete tanks for maturation. It is bottled slightly earlier than their other red wines in an effort to express the fresher, brighter characters of Cinsaut, so after eight months the wine was bottled with just a light sheet filtration and dosage of sulfur. No fining.

## **Tasting Note**

Cranberry, pomegranate, and a lift of rhubarb and bay leaf open into red berries, black currant, and rooibos. A snap of white pepper and saline ride through a chalky, lingering finish. Ultra-drinkable.

