



Craven

2022

CABERNET SAUVIGNON

Stellenbosch - South Africa



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Cabernet Sauvignon

Vineyard: Karibib Vineyard

Vine Age: 22-years-old

Soil Type: Decomposed granite and clay

Viticulture: Practicing organic - sustainable

Fermentation: Native – open-top stainless-steel (65% whole-cluster, 35% destemmed)

Skin Contact: 7 days

Aging: 12 months in neutral 300L tonneau

Alcohol: 12.5%

pH: 3.65

Total Acidity: 5.4 g/L

Total SO₂: 50 ppm

Total Production: 292 cases

UPC: 6009803564638

About

The King! Cab is a variety Mick and Jeanine never entertained making until a lovely little site on the Karibib Vineyard was brought to their attention. The vineyard sits at 1,000 feet in elevation in the western part of Stellenbosch. The southeasterly wind coming off of False Bay becomes a bit of an air conditioner helping to retain lovely acidity and prolong the growing season. The result is what Mick calls "old school Cab... Fresh, bright, yet inherently Cabernet Sauvignon."

The wine was fermented using 65% whole cluster, which is considered going against what is considered 'standard operating procedure' for this grape. Mick and Jeanine love the tannin structure and aromatics this can give to a wine and thought why not try it on Cab? The grapes were pressed a little earlier than complete dryness to make sure the tannins didn't get too aggressive and the ferment finished in tank. The wine was then matured in neutral 300L barrels for one year before bottling. The wine is bottled unfinned with just a light sheet filtration and nothing added during the winemaking process apart from a dash of sulfur.

Tasting Note

This is a fresh, herbal, partial whole-cluster Cab with a mixed berry and rose bouquet. Fine tannins commingle with bright acidity on the palate, which is balanced between power and elegance thanks to low ABV.

Reviews

The WineMag | 93 points

Tim Atkin, MW | 93 points