



Ann Faure

2025

PINOT NOIR

Stellenbosch - South Africa



NATURAL



VEGAN

Stats

Grapes: 100% Pinot Noir
Vineyard: Stellenbosch Kloof
Vine Age: 16-years-old
Soil Type: Decomposed granite
Viticulture: Sustainable
Fermentation: Native – concrete (100% destemmed)
Skin Contact: 9 days
Aging: 8 months in stainless steel (80%) and concrete tanks (20%)
Alcohol: 12%
pH: 1.5
Total Acidity: 5.8 g/L
Total SO₂: 50 ppm
Total Production: 833 cases
UPC: 6001651269864

About

Pinot Noir is a grape that Mick and Jeanine used to have in their Craven line—a variety they've always enjoyed drinking, and when an offer of fruit came their way, they couldn't say no. They were drawn to the idea of creating an accessible Pinot, both in terms of style and price, yet that lacks nothing in dimension—a challenging rubric for Pinot from anywhere these days. In this sense, Ann Faure is a gateway, not just to the Craven's wines, but to Stellenbosch, to South Africa even more broadly, and to soulful Pinot Noir that speaks of its terroir. It comes from decomposed granite soils in Stellenbosch, where, in the 2025 vintage, a very mild harvest season with lovely cool evenings helped maintain high acidity levels in the grapes.

The winemaking is very simple. The handpicked grapes were destemmed and fermented with native yeast in concrete tanks. After nine days, the wine was pressed off the skins and was sent to 80% stainless steel tanks and 20% concrete squares. After about 8 months, the wine was bottled with a light sheet filtration and a small dosage of sulfur. No fining.

Tasting Notes

A bright, fruit-forward palate displaying a Pinot Noir that is both fun and serious. Notes of Bing cherry, pomegranate, and dried sage are enlivened by a refreshing granite-like crispness, finishing elegant and dry.