



Ann Faure

2024

PINOT NOIR

Stellenbosch - South Africa



NATURAL



VEGAN

Stats

Grapes: 100% Pinot Noir

Vineyard: Stellenbosch Kloof

Vine Age: 15-years-old

Soil Type: Decomposed granite

Viticulture: Sustainable

Fermentation: Native – concrete
(100% whole berry)

Skin Contact: 8 days

Aging: 6 months in stainless steel
(80%) and concrete tanks (20%)

Alcohol: 12%

pH: 3.65

Total Acidity: 5.2 g/L

Total SO₂: 50 ppm

Total Production: 415 cases

UPC: 6001651269864

About

The first wine to be released in the Ann Faure lineup is Pinot Noir, a grape that Mick and Jeanine used to have in their Craven line. It's 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 the decomposed granite soils of Stellenbosch, where, in the 2024 vintage, there was nice warmth early on that led to really nice tannin profiles.

The winemaking is very simple. The handpicked grapes were fermented with native yeast after de-stemming but no crushing in concrete tanks. After eight days, the wine was pressed off the skins and was sent to 80% stainless steel tanks and 20% concrete squares. After about 10 months, the wine was bottled with a light sheet filtration and a small dosage of sulfur. No fining.

Tasting Notes

This wine has one foot in California, one arm in Burgundy, and a soul in Stellenbosch. In other words, it has juiciness and fruit power at its core but plenty of rustic and black tea notes to offer a savory lift. The decomposed granite soils add a distinct freshness and stoney finish.