



Craven

2025

GRENACHE

Stellenbosch - South Africa



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Grenache

Vineyard: Newlands Vineyard
(Polkadraai Hills)

Vine Age: 9-years-old

Soil Type: Decomposed granite

Viticulture: Practicing organic

Fermentation: Native — concrete
(100% de-stemmed)

Skin Contact: 10 days

Aging: 10 months in concrete tanks

Alcohol: 12.5%

pH: 3.55

Total Acidity: 5.3 g/L

Total SO₂: 45 ppm

Total Production: 250 cases

UPC: 6009803564560

About

This is the Cravens' second release of the Grenache vineyard they planted back in 2017. Mick and Jeanine are known for making wines that are picked earlier, resulting in lower ABVs without sacrificing fruit depth. This Grenache is right at home in the line-up. It comes from the Newlands Vineyard in the Polkadraai Hills of Stellenbosch (the same vineyard where they source their Pinot Gris). Working with the grower, they decided to plant Grenache nine years ago and are finally able to enjoy the fruits of that labor with vines that have matured to produce quality grapes for outstanding wines. The 2025 harvest in Stellenbosch turned out to be very good, with nice, dry conditions and cool nights, resulting in grapes with lots of flavor and good acidity.

In typical Polkadraai fashion, this wine is fresh, mineral, and full of vitality. The handpicked grapes were fermented with native yeast after destemming, but without crushing, in concrete tanks. After 10 days, the wine was pressed off the skins and returned to concrete for aging. After about 10 months, the wine was bottled with a light sheet filtration and a small dosage of sulfur. No fining.

Tasting Notes

This whole-berry Grenache opens with crunchy cranberry and cherry aromas that give way to a palate of raspberry jam and garrigue. The finish is long, with generous minerality, lip-smacking acidity, and refined tannins.