



Craven

2024

GRENACHE

Stellenbosch - South Africa



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Grenache

Vineyard: Newlands Vineyard
(Polkadraai Hills)

Vine Age: 8-years-old

Soil Type: Decomposed granite

Viticulture: Practicing organic

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

Skin Contact: 9 days

Aging: 10 months in concrete tanks

Alcohol: 12.5%

pH: 3.6

Total Acidity: 5.3 g/L

Total SO₂: 50 ppm

Total Production: 225 cases

UPC: 6009803564560

About

This is the Cravens' first release of the Grenache vineyard they planted back in 2017. Mick and Jeanine are known for making wines that are picked earlier, with resulting lower ABVs, but 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 8 years ago and have been waiting for the fruit to reach maturity before putting out their first red. In typical Polkadraai fashion, this wine is fresh, mineral, and full of vitality.

The handpicked grapes were fermented with native yeast after de-stemming but no crushing in concrete tanks. After nine days, the wine was pressed off the skins and was sent back 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 has plenty of vim and vigor. The nose opens with notes of cranberry, sage, and cherries before leading into a wave of minerality on the palate. The tannins are chalky but refined, and the finish is long and cool like an Atlantic breeze.