Ann Faure

2025

CHENIN BLANC

Stellenbosch - South Africa

NATURAL ORGANIC VEGAN

Stats

Grapes: 90% Chenin Blanc - 10% Viognier
Vineyard: 60% Lindella (Chenin Blanc & Viognier - Polkadraai) - 40% Rustenhof (Chenin Blanc - Firgrove)
Vine Age: 20-years-old (Lindella) - 47-year-old (Rustenhof)
Soil Type: Silica riddled decomposed granite
Viticulture: Practicing organic
Fermentation: Native – 70% Stainless-Steel - 30% Neutral 500L French oak
Aging: 6 months in fermentation vessels
Alcohol: 12.1%
pH: 3.35
Total Acidity: 5.9 g/L
Total SO2: 50 ppm
Total Production: 833
UPC: 6001651365948

About

It was only natural that the Cravens would add an unreal value Chenin Blanc to accompany the Pinot Noir and 2026 marked the maiden vintage. They have a passion for Stellenbosch and its unique terroir. Ann Faure Wines is all about an exploration of different sites, different varieties and how they work together either as a single varietal wine or as a blend. The name is an ode to Jeanine's family heritage of farming and is also their kid's middle names, "blended together". Stellenbosch has exceptional coastal vineyard sites that are ideally suited to white grape varieties. It goes without saying that the star of the show is Chenin Blanc, with the blend comprising fruit from two different sites. One site is situated in the Polkadraai Hills on decomposed granite soils, while the other lies in the sandy granitic soils of Firgrove. The vineyards were planted in 2005 and 1978, respectively.

The winemaking is very simple. The handpicked grapes were whole-bunch pressed and fermented on gross lees without any additions in predominantly stainless-steel with a few old 500L French barrels as well. Fermentation carried out in cooler temperatures and went dry after roughly ten days. The wine rested on gross lees in the fermentation vessels for six months and was racked to tank where it settled naturally and bottled with a light sheet filtration and small addition of sulfur.

Tasting Note

the bouquet tightens with air into mandarin Mandarin peel, lemon thyme, orange blossom, nectarine, and star fruit, with melted wax and a saline edge sneaking in behind. The palate is medium-bodied but no lounging around: quince and dried honey up front, then conspicuous, argumentative acidity that somehow stays balanced rather than austere, running long through stem ginger and light spice.