



Craven

2020

CABERNET SAUVIGNON

Stellenbosch - South Africa



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Cabernet Sauvignon

Vineyard: Karibib Vineyard

Vine Age: 20-years-old

Soil Type: Decomposed granite and clay

Viticulture: Practicing Organic

Fermentation: Native – open-top stainless-steel (75% whole-cluster, 25% destemmed)

Skin Contact: 7 days

Aging: 10 months in neutral 500L tonneau

Alcohol: 12.5%

pH: 3.69

Total Acidity: 5.1 g/L

Total SO₂: 50 ppm

Total Production: 250 cases

UPC: 6009803564638

Reviews

The WineMag | 92 points

About

The King! A variety Mick and Jeanine never thought they would entertain making until a lovely little site on the Karibib Vineyard was made apparent. The vineyard sits at 1,000 feet in elevation in the western part of Stellenbosch. The southeasterly wind coming off of False Bay becomes a bit of an air conditioner helping to retain lovely acidity and prolong the growing season. The first vintage from this vineyard was in 2019, and 2020 saw some minor tweaks to winemaking from the previous year, notably, fermenting with 25% destemmed berries instead of 100% whole cluster.

Still, using 75% whole cluster for Cab is considered going against what is considered 'standard operating procedure.' He and Jeanine love the tannin structure and aromatics this can give to a wine and thought why not try it on Cab? The grapes were pressed a little earlier than complete dryness to make sure the tannins didn't get too aggressive and the ferment finished in tank. The wine was then matured in neutral 225L barrels for 10 months before bottling. The wine is bottled unfinned and unfiltered, with nothing added during the winemaking process apart from a dash of sulfur.

Tasting Note

This wine has violets and cassis on the nose, with beautiful fruit purity combined with a notable freshness. Some destemming led to a wine that Christian Eedes calls less "esoteric" compared to the previous vintage.