

#### Craven

2020

# **PINOT GRIS**

Stellenbosch - South Africa



#### About

Pinot Gris isn't exactly an abundant grape planted in Stellenbosch, but it is something Mick and Jeanine have a lot of fun working with. Although a lot of the wine drinking world think and assume it is a 'white grape' it is in fact a lovely coppery/dark rose skinned one. They identified this incredible site, called the Newlands Vineyard, farmed by Deon Joubert, on an easterly slope facing back toward Stellenbosch. It is a relatively young block, planted in 2005, but showing tremendous balance and intensity. After enduring 3 years of pretty intense drought, the 2020 harvest was the first where many of the wines seemed to get back into some form of 'normalcy'. The Gris block is situated in an area that can get pretty gnarly wind around flowering, so the Cravens decided to leave pruning as late as possible, thus flowering was much more consistent and gave very healthy yields. The ensuing wine from the slightly higher yield meant the tannins were less pronounced from the outset which allowed the wine to be pushed a few days longer on the skins than normal.

The fruit was hand-picked around in mid-February and destemmed but left whole berry. Fermentation occurred naturally on the skins in open top fermenters with light pumpovers and punchdowns throughout fermentation. Mick left the juice on the skins for eight days this year extracting a bit more tannin than previous years. After eight days, the free run was racked off and the skins were gently pressed to barrel. Following seven months in old French oak tonneau the wine received one racking to tank with no additions other than a small amount of S02. The wine is bottled unfined and unfiltered.

## **Tasting Note**

Lovely strawberry, cherry and herb fruit with nice stony mineral characters and some grip. Lovely mouthfeel to this wine, which has a delicious savory character.



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## Stats

Grapes: 100% Pinot Gris Vineyard: Newlands Vineyard Vine Age: 15-years-old Soil Type: Gravel, Sand and 'Koffieklip' (Ferricrete or 'Coffee Stone') Viticulture: Practicing Organic Fermentation: Native - stainlesssteel (100% destemmed, whole-berry) Skin Contact: 8 days Aging: 7 months in neutral 500L French tonneau pH: 3.52 Total Acidity: 5.2 g/L Total SO2: 30 ppm Total Production: 600 cases

## Reviews

The Wine Front | 93 points