

Craven

2021

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. This now comes from two blocks planted in 2005 & 2007, but showing tremendous balance and intensity. 2021 was a really special vintage and Mick believes it will be one of the finest for red wine production from his time in South Africa. For the Gris the specialness of the vintage translated to really developed skins with ripe fruit and maintained excellent acidity.

The fruit was hand-picked around in mid-February and destemmed. Fermentation occurred naturally on the skins in open top fermenters with light pumpovers and punchdowns throughout fermentation. Mick & Jeanine left the juice on the skins for six days this year as the skins were quite developed. After six days, the free run was racked off and the skins were gently pressed to barrel. Following six 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.



Grapes: 100% Pinot Gris Vineyard: Newlands Vineyard (Polkadraai Hills) Vine Age: 14-years-old Soil Type: Gravel, Sand and 'Koffieklip' (Ferricrete or 'Coffee Stone') Viticulture: Practicing Organic Fermentation: Native - stainlesssteel (100% destemmed) Skin Contact: 6 days Aging: 6 months in neutral 500L French tonneau Alcohol: 11.75% pH: 3.63 Total Acidity: 5.3 g/L Total SO2: 40 ppm Total Production: 1,200 cases UPC: 6009803564348

Reviews

The WineMag | 90 points

