



LOVELY CREATURES

Western Cape - South Africa

Background

Lovely Creatures is a nod to the eponymous album by Nick Cave & The Bad Seeds and an homage to the often-overlooked critters that make up the ecosystem of a vineyard. From regal praying mantises to butterflies and bees, these animals help to bring a distinctive balance to their liana-speckled habitats. The Lovely Creatures wines are made by Stephanie Wiid of Thistle & Weed, and though they are school night wines, they are still marked by her trademark intensity and elegant finish. The line is currently made up of three single-variety wines: Chardonnay, Pinotage (joining in 2024), and Cabernet Sauvignon, which all come from Stellenbosch but are labelled as 'Western Cape' for international recognizability. The clay-driven granitic soils of the sites at the base of the Simonsberg Mountain provide texture and power to the wines. Aging in stainless-steel (Chardonnay and Pinotage) and used oak (Cab and small portion of Pinotage) allow for varietal typicity to shine. Since 2021, Lovely Creatures has become a South African benchmark for responsibly crafted, affordable wines with a clear terroir link.

Highlights

- 1** Lovely Creatures is a VSI-owned, South African brand that makes responsibly crafted, affordable wines with a clear terroir link.
- 2** The winemaker is Stephanie Wiid, and the fruit is sourced from sites farmed by Etienne Terblanche, both of Thistle & Weed.
- 3** The name 'Lovely Creatures' is both a nod to vineyard biodiversity and the eponymous Nick Cave & the Bad Seeds album, a VSI favorite.

Wines SRP \$17



Chardonnay
Stainless-steel fermentation and aging. Zesty citrus on the palate with great tension.

Pinotage
Stainless-steel fermentation and aging (plus 10% used oak). High-toned and medium-bodied with a focus on fruit flavor and drinkability.

Cabernet Sauvignon
Stainless-steel fermentation and used oak aging. Herbal and dark-fruited, with a smooth, velvety texture and a gently grippy finish.



Ethos

Fermentation is carried out with both cultured and indigenous yeast, followed by a vegan fining, light filtration, and dose of sulfur.

Packaging



Experimental Traditional

Provenance

District
Stellenbosch

Region
Coastal

