

Western Cape - South Africa

### Background

Yes, Lovely Creatures is a nod to the eponymous album by Nick Cave & The Bad Seeds, but it is also 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 two single-variety wines, Chardonnay and Cabernet Sauvignon, which both come from single-vineyard sites in Swartland and Stellenbosch, respectively. Native yeast fermentation offers an even deeper appreciation for the "lovely creatures" who take on the lofty task of turning ripe fruit juice into alcohol. Since 2021, Lovely Creatures has become a South African benchmark for responsibly crafted, affordable wines with a clear terroir link.

# Highlights

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Lovely Creatures is a VSI-owned, South African brand that makes responsibly crafted, affordable wines with a clear terroir link.



The winemaker is Stephanie Wiid, and the fruit is sourced from sites farmed by Etienne Terblanche, both of Thistle & Weed.



The name 'Lovely Creatures' is both a nod to vineyard biodiversity and the eponymous Nick Cave & the Bad Seeds album, a VSI favorite.

# Wines

### Chardonnay SRP \$17

This comes from a site on sandy clay soils with ferricrete (koffieklip) intermixed, which give that rich, purity of fruit that the Swartland is known for. It's aged in 90% stainless and 10% old oak.

### Cabernet Sauvignon SRP \$17

The Cab comes from multiple vineyard sites throughout Stellenbosch: the Simonsberg Mountain, Banhoek Valley and Helderberg. It is aged in 90% old oak and 10% new oak.

Districts

Region

Coastal

Swartland

Stellenbosch



## **Ethos**

The fruit is sourced from sustainably-farmed vineyard sites. Fermentation is with cultured yeast, followed by a vegan fining, light filtration and dose of sulfur.

### Packaging



Experimental

Traditional

O <u>@vsiwine</u>

\* Stories from the Cellar

wsimports.com

Provenance