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Raats Original Chenin Blanc 2004



The reason why we call this wine Original Chenin is because often the natural fruit flavours in wine are dominated by overoaking. Therefore we returned to the ORIGINAL fruit flavours of the Chenin grape and you will find uninhibited pineapple, golden delicious apple and citrus flavours in this wine.

We especially recommend this wine to compliment Cape Malay Curry or similar spicy dishes and sushi with wasabi.

variety : Chenin Blanc | 100% Chenin Blanc
winery : Raats Family Wines
winemaker : Bruwer Raats
wine of origin : Coastal Region
analysis : **alc :** 13.5 % vol **rs :** 2.2 g/l **pH :** 3.40 **ta :** 5.9 g/l
type : White **style :** Dry
pack : Bottle **closure :** Cork

- John Platter (**2005**) - 4 Star
- International Wine Challenge (**2005**) - Bronze
- Veritas (**2005**) - Bronze
- US Wine Spectator Aug/Sep (**2005**) - 89/100

ageing : Can be enjoyed now and will mature well over the next 2-5 years, if stored correctly.

in the vineyard : Situation: North east and east facing slopes
Altitude: 250m
Distance from sea: Approximately 5-10km
Soil Type: Hutton - decomposed granite
Rootstock: R99 and 101-14 MGT
Age of vines: 17 years and older
Trellising: Bush vine and vertical hedge
Pruning: Cordon
Irrigation: Some vineyards

about the harvest: Picking date: End of February 2004 till the second week in March 2004

in the cellar : Fermentation Temp: 12-14 degrees Celsius
Yeast: Vin 13 and L3079
Description: The juice was settled for 2-3 days, where after it was inoculated with the above yeast. The wine was left on the fine lees in tank for 6 months, before bottling.
Malolactic fermentation: None
Wood aging: None
Bottled: August 2004
Production: 2000 x 12