

Raats Chenin Blanc 2004

Straw with green tint. Pineapple, pear and white fruit flavours with spiciness and aniseed, hints of butterscotch. The palate is intensely concentrated and mouth filling with ripe peach and honey flavours. This massive wine has a good balance between acidity and sugar. The finish seems to last forever.

variety : Chenin Blanc | 100% Chenin Blanc
winery : Raats Family Wines
winemaker : Bruwer Raats
wine of origin : Stellenbosch
analysis : alc : 14.6 % vol rs : 2.5 g/l pH : 3.3 ta : 6.6 g/l
type : White **wooded**
pack : Bottle **closure** : Cork

- John Platter (2005) - 4 Stars
- Michelangelo Awards (2005) - Silver Medal
- Veritas (2005) - Bronze
- US Wine Spectator November (2005) - 91/100
- Wine Enthusiast November (2005) - 93/100

ageing : This wine will mature well over the next 5 – 8 years.

in the vineyard : Situation: south facing slopes
Altitude: 320m
Distance from sea: approximately 3km
Soil Type: Decomposed granite
Rootstock: R99
Age of vines: 33 years old
Trellising: Vertical hedge
Pruning: Cordon
Irrigation: Drip

about the harvest: Picking date: 03 March 2004

in the cellar : Fermentation Temp: 18-22 degrees Celsius
Yeast: D47,CY3079, natural fermentation
Description: Fermentation was done in barrels. 15% underwent natural fermentation for 60 days before it was fermented dry.

Malolactic fermentation: none
Wood aging: The wine was matured for 6 months in 10% new wood. The balance was matured in older barrels up to 6th fill.
Tight grained French oak (Gillet and Mercury) was used.
Bottled: 6 February 2005
Production: 350 x 12

