

Raats Cabernet Franc 2004

Dark garnet with pomegranate hues. Dark plum, cherry, cinnamon and clove notes on the nose. Concentrated, silky round tannins that run from start to finish, showing smoky dark chocolate and rich, plum flavours. This is one of the few single varietal Cabernet Franc's from South Africa and expresses the true potential and varietal characters that Cabernet Franc has to offer.

Loin with plum and Armangac sauce. Beef Fillet with Truffle sauce. Gamebird with redwine sauce.



variety : Cabernet Franc | 100% Cabernet Franc

winery : Raats Family Wines

winemaker : Bruwer Raats

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 2.4 g/l pH : 3.59 ta : 5.9 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

- Wine Spectator, (April 2007) - Score 89
- John Platter - 4½ Stars

ageing : Will mature well over the next 6-8 years.

in the vineyard : Situation: North east facing

Altitude: 200m

Distance from sea: approximately 8km

Soil Type: Gravel

Rootstock: R99

Age of vines: 17 years

Trellising: Bushvine

Irrigation: only in very dry years

about the harvest: Picking date: 6 March 2004

in the cellar : Fermentation Temp: 28 â€” 30 degrees Celsius

Yeast: Bordeaux Red

Description: The skins were left to cold soak for 5 days before fermentation. When fermented dry it was pressed. The wine was neither fined nor filtered.

Malolactic fermentation: In stainless steel tanks

Wood aging: 100% French oak, tight grain (Vicard, Mercury),

50% new, 50% 2nd and 3rd fill for 19 months.

Bottled: July 2005

Production: 400 x 12