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Raats Original Chenin Blanc 2005



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. Why wait for food.

variety : Chenin Blanc | 100% Chenin Blanc
winery : Raats Family Wines
winemaker : Bruwer Raats
wine of origin : Coastal Region
analysis : **alc :** 13.5 % vol **rs :** 2.5 g/l **pH :** 3.37 **ta :** 6.2 g/l
type : White **style :** Dry
pack : Bottle **closure :** Cork

- John Platter **(2006)** - 4 Star

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 and table mountain sandstone
Rootstock: R99 and 101-14 MGT
Age of vines: 25 years and older
Trellising: Bush vine and vertical hedge
Pruning: Cordon
Irrigation: Some vineyards

about the harvest: Picking date: Middle till end of February 2005

in the cellar : Fermentation Temp: 12-14 degrees Celsius
Yeast: Vin 13 and CY 3079
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: October 2005
Production: 2000 x 12