

## Raats Chenin Blanc 2005

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.

Oysters with lime. Duck with orange. Game fish.



**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Raats Family Wines

**winemaker :** Bruwer Raats

**wine of origin :** Stellenbosch

**analysis :** alc : 14.0 % vol rs : 2.7 g/l pH : 3.3 ta : 6.4 g/l

**type :** White **wooded**

**pack :** Bottle **closure :** Cork

- John Platter (2006) - 4 Star

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

**in the vineyard :** Situation: south and east facing slopes

Altitude: 250m

Distance from sea: approximately 8km

Soil Type: Decomposed granite and table mountain sandstone

Rootstock: R99

Age of vines: 33 years older

Trellising: Vertical hedge & bush vine

Pruning: Cordon

Irrigation: Drip/dry land

**about the harvest:** Picking date: Last week February till beginning March.

**in the cellar :** Fermentation Temp: 18-22 degrees Celsius

Yeast: D47,CY3079, natural fermentation

Description: 40% fermentation was done in barrels. 15% underwent natural fermentation, other 60% was fermented in stainless steel

Malolactic fermentation: none

Wood aging: 10% of the wine was matured for 6 months in barrels, 10% new wood and balance was matured in older barrels up to 6th fill.

Tight grained French oak (Gillet and Mercury) was used.

Bottled: December 2005

Production: 700 x 12