

Raats Family Chenin Blanc 2006

Straw with green tint. Pineapple, pear and white fruit flavours with spiciness, lime and aniseed, hints of butterscotch. The palate is intensely concentrated and mouth filling with ripe peach and honey flavours. This wine shows power and elegance with a finish that lasts 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** : 13.5 % vol **rs** : 2.2 g/l **pH** : 3.4 **ta** : 6.1 g/l

type : White **wooded**

pack : Bottle **closure** : Cork

- 3rd Consecutive year that this wine has scored over 90 points in the Winespectator USA
- 91/100 Winespectator USA (**October 2007**)
- Livet Goda, (**May 2007**) - Rated as best example of SA Chenin Blanc by master Sommelier Markus del Monego
- New York Times, (**March 2007**) - Top 10 SA Chenin Blancs in USA
- John Platter (**2007**) - 4 Star

ageing : This wine will mature well over the next 5 to 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: 34 years older

Trellising: Vertical hedge & bush vine

Pruning: Cordon

Irrigation: Drip/dry land

about the harvest: Picking date: Last week in February until beginning March.

