

Raats Cabernet Franc 2006

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. Any Springbok, Ostrich or Kudu.

variety : Cabernet Franc | 100% Cabernet Franc

winery : Raats Family Wines

winemaker : Bruwer Raats

wine of origin : Stellenbosch

analysis : alc : 13.8 % vol rs : 3.3 g/l pH : 3.52 ta : 5.7 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

- 91/100 Winespectator USA (October 2007) - Highest Rating for a South African Cabernet Franc to date.

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

in the vineyard : Situation: North east facing

Altitude: 200m

Distance from sea: approximately 18km

Soil Type: Decomposed Granite

Rootstock: R99

Age of vines: 19 years

Trellising: Bushvine/trellis

Irrigation: only in very dry years

about the harvest: Picking date: 6 March 2006

in the cellar : Fermentation Temp: 28 à€" 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.

Malolactic fermentation: In stainless steel tanks

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

30% new, 70% 2nd and 3rd fill for 16 months

Bottled: July 2007

Production: 1200 x 6

