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Raats Original Chenin Blanc 2008



There is a distinctive yellow apple, pineapple, alongside with notes of green melon and lime. Beautifully structured on the palate, bursting with fresh yellow and white fruit flavours. The wine finishes subtly, yet distinct with great minerality and citrus flavours. The Raats Original Chenin Blanc 2008 is yet a classical example of this wine and shows the balance between power and elegance. Now in its 8th year of production the consistency in quality is unquestionable.

An easy-to-pair wine since it has so has a wide flavour profile, but we especially recommend it with curry or similar spicy dishes as well as sushi and oysters

variety : Chenin Blanc | 100% Chenin Blanc
winery : Raats Family Wines
winemaker : Bruwer Raats
wine of origin : Coastal Region
analysis : **alc :** 13.5 % vol **rs :** 2.4 g/l **pH :** 3.45 **ta :** 5.5 g/l
type : White **style :** Dry
pack : Bottle **closure :** Cork

- Voted as "One of the Top 50 from Cape Wine 2008" by 'Matthew Jukes' **(February 2009).**
- Scored an 88 and was rated as "One of the Top 15 Best Value Wines from South Africa" by Wine Spectator **(February 2009)**
- 4 Stars, John Platter 2009 **(January 2009)**
- Voted "Best of New Vintages" in their tasting 'Toasting New Vintages', Wallstreet Journal (USA) and also appeared on the Front Page of the New York Times (USA Newspaper) **(November 2008).**

ageing : Can be enjoyed now and will mature well over the next 2 - 4 years (2010 to 2012), if stored correctly.

in the vineyard : From 25-year old bush and trellised vines grown in both decomposed granite and Table Mountain sandstone soils. Vines are unirrigated and yield approximately 7 tons per hectare.

about the harvest: Grapes are picked in three sessions over mid-January to mid-February to enhance flavour diversity.

Grape Sugar: 22° - 24.5° B
Acidity: 7g/l
pH at Harvest: 3.3

in the cellar : Grapes grown from the two soil types are vinified separately, the decomposed granite bringing a lime and mineral character, while the sandstone more fruit and structure. The juice was cold settled for 2-3 days then cold fermented (14° - 18°C) in stainless steel tanks and aged on the lees for 6 months before bottling.

Wood Ageing
No wood ageing.