

Raats Cabernet Franc 2007

A sexy, luscious Cabernet Franc that is the definition of elegance. Harmoniously integrated flavours of blackberry, black cherry and plum mingle with tobacco, cinnamon and spice. Tannins are soft and gentle on the palate, and hints of dark chocolate and minerality on the long finish. A wine gently crafted with great love, and to be enjoyed the same way.

"I trembled with expectation when this wine was poured into my glass and then almost collapsed in joy when it gave me everything I was hoping for. Phew." - *Matthew Jukes' Top 50 from Cape Wine 2008*

An elegant yet powerful wine best paired with rich meat dishes. Beef fillet with Peppercorn Sauce, Gamebird with Redwine Sauce and venison dishes are our favourites.

variety : Cabernet Franc | 100% Cabernet Franc

winery : Raats Family Wines

winemaker : Bruwer Raats

wine of origin : Stellenbosch

analysis: alc: 13.5 % vol rs: 2.2 g/l pH: 3.48 ta: 5.8 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

- Decanter Magazine (UK), (June 2010) - "Star performers from the Cape" - Rated 4 Stars 18/20
- Chosen by Jancis Robinson as one of her Cape favourite wines - (November 2009)
- (2010) John Platter - 4½ Stars
- Matthew Jukes' Top 50 from Cape Wine 2008 - (February 2009)
- (2009) John Platter - 4½ Stars

ageing : 7 to 10 years or longer with proper storage

in the vineyard : From 20-year old, unirrigated bush vines grown only in decomposed granite soils.

about the harvest:

Individual vineyard blocks each hand-picked at perfect ripeness at the end of February 2007.

Grape Sugar: 24.5° B

Acidity: 6.5g/l

pH at Harvest: 3.4

in the cellar :

Grapes were hand sorted three times, crushed and left to cold soak on the skins for five days before fermentation. After fermented and basket pressed, the wine was racked to stainless steel tanks for malolactic fermentation, then aged 14 months in French oak before bottling. Neither fined nor filtered.

Fermentation Temperature: 28°C

WOOD AGEING

14 months in French Vicard and Mercurey oak barrels (30% new, 70% second and third fill).

