

Raats Chenin Blanc 2007

The benchmark for Chenin Blanc from South Africa, this is the 4th consecutive vintage to score over 90 points in the Wine Spectator magazine. Grapes are sourced from old vines from three vineyards in Stellenbosch, all characterised by their complex soils. Somehow both rich and intense yet elegant and delicate on the palate. Honeyed pear, butterscotch, citrus flavours complemented by a firm minerality and spicy edge. A profound wine that changes perspectives.

Pairs well with a variety of foods, but we recommend oysters, game fish and Duck L'Orange particularly.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Raats Family Wines

winemaker : Bruwer Raats

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 1.8 g/l pH : 3.48 ta : 5.9 g/l

type : White **wooded**

pack : Bottle **closure :** Cork

- (2009) John Platter - 4 Stars
- 90/100 Winespectator USA (2008)
- 4 Star John Platter 7 Consecutive Vintages

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

in the vineyard : A soil-specific wine from both vertical hedge and bush vines . From three specific vineyards in Stellenbosch, average 40-years or older, grown in soil that is a natural combination of decomposed granite and Table Mountain sandstone. Yield is 5-6 tons per hectare.

about the harvest:

Hand-picked at optimal ripeness in mid-February 2007.

Grape Sugar: 24° B

Acidity: 7.8 g/l

pH at Harvest: 3.2

in the cellar :

25% of wine is fermented and matured in 300litre French Oak barrels to accentuate the soft, luscious flavours and 75% fermented in stainless steel to accentuate the crisp acidity and bright citrus flavours. After nine months, the two components are blended together and left on the lees for a further two months before bottling.

Fermentation Temperature: 18 - 22°C

