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Raats Original Chenin Blanc 2009

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 2009 is yet a classical example of this wine and shows the balance between power and elegance. Now in its 9th 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 :** 2.2 g/l **pH :** 3.45 **ta :** 6.0 g/l
type : White **style :** Dry
pack : Bottle **closure :** Cork

- Scored a 90 by Neil Martin from The Wine Advocate **(September 2011)**.
- Scored 89 by American wine critic Stephen Tanzer **(March 2011).**
- Scored 87 through Wine Enthusiast (USA) in their September Issue **(September 2010).**
- Scored 87 and was rated as "One of the Top 12 Best Value for Money Wines from South Africa by Wine Spectator **(June 2010).**
- Was chosen as "One of the Top 5 Wine selections from South Africa" by Olly Smith, Stars out of Africa, Mail & Guardian (UK) **(January 2010).**
- Was picked by The Daily Mail (UK Newspaper) as their Top Tipple of the Week **(January 2010).**
- Rated 4 Star, John Platter 2010 **(January 2010) 9 Consecutive Vintages.**

ageing : Can be enjoyed now and will mature well over the next 2 - 4 years (2011 to 2013), if stored correctly.

in the vineyard :
Produced from vineyards of an average age of 35-year old bush and trellised vines, grown in both decomposed granite and Table Mountain sandstone soils. The wine is from both irrigated and un-irrigated vines. Yield approximately 6 tons per hectare of which the oldest block being used is 67 years of age.

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

Grape Sugar: 22° - 24.5° Balling
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.