

Raats Family Chenin Blanc 2008

Honeyed pear / butterscotch and citrus flavours complemented by a firm minerality and spicy edge. Sourced from old vines from three vineyards. Characterised by their complex soils. Rich, intense, yet elegant and delicate on the palate. Profound wine that changes perspective.

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 : 2.1 g/l pH : 3.42 ta : 5.9 g/l

type : White **style :** Dry **wooded**

pack : Bottle **closure :** Cork

- Scored a 90+ by American wine critic Stephen Tanzer (**March 2011**)
- Was included in Wine Spectator's List of 17 Top Cape Whites by James Molesworth (**March 2010**)
- James Molesworth Scored the 2008 Raats Family Chenin Blanc 89 Points in Wine Spectator and included the wine in their listing of the "17 Most Impressive White Wines from South Africa" in terms of Consistency, Diversity and Value (**March 2010**)
- Decanter Magazine includes the 2008 Raats Family Chenin Blanc amongst their Top 25 South African Wines (**December 2009**) and Tim Atkins gives the 2008 Raats Family Chenin Blanc a 4 Star Rating and includes it in his list of Top Whites from South Africa (**January 2010**).

ageing : This wine will mature well over the next 5 - 8 years (2013 to 2016).

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.

about the harvest:

Hand-picked at optimal ripeness in mid-February 2008. Yield approximately 6 - 8t/ha.

Grape Sugar: 24° Balling

Acidity: 7.8 g/l

pH at Harvest: 3.2

in the cellar : 20% of the wine is fermented and matured in 300 litre French Oak barrels to accentuate the soft, luscious flavours; 80% fermented in stainless steel to accentuate the crisp acidity and bright citrus flavours. After 9 months, the two components are blended together and left on the lees for a further 7 months before bottling. Fermentation Temperature: 18° - 22° C.

Wood Ageing

20% of the wine is fermented and matured in 300 litre French Oak barrels.

80% fermented in stainless steel tanks.

