

Raats Original Red Blend 2008

Classical styled Bordeaux varietal blend. Pure and well defined, packed with blackcurrant and mulberry fruit and a hint of cocoa. Despite the wine's power, it remains focused and pure. This wine could be described as the Beauty (39% Malbec) and the Beast (27% Petit Verdot) where elegance and power meets. The finish is refreshing with a great mineral and tobacco aftertaste.

Prime cuts of beef with green/black peppercorn sauce. Rich stews or crispy duck. Why wait for food - this wine drinks well on its own as well

variety : Malbec | 39% Malbec, 27% Petit Verdot, 22% Cabernet Franc, 12% Cabernet Sauvignon

winery : Raats Family Wines

winemaker : Bruwer Raats

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 2.8 g/l pH : 3.65 ta : 5.5 g/l

type : Red **style :** Dry **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

- 3½ Stars, John Platter 2010 (January 2010).

ageing : 5 - 7 years (2013 to 2015) with proper storage. This wine is drinkable on release but has the ability to age.

in the vineyard : All the vineyards are in Stellenbosch. The Cabernet Sauvignon and Petit Verdot grown in decomposed sandstone soil and the Malbec and Cabernet Franc in decomposed granite soil.

about the harvest: Individual varietals are hand-picked separate to ensure each variety comes in at its own perfect ripeness. Picked from end of February 2008 to end April 2009.

Grape Sugar: 24° - 25° Balling

Acid: 6 - 7 g/l

pH at Harvest: 3.4 - 3.5

in the cellar : Grapes were hand sorted three times before being crushed and destemmed. Fermented in open and closed tanks. Pressed when fermented dry and Malolactic fermentation in stainless steel.

Wood Ageing

12 Months in 100% French oak - 20% 2nd fill, 30% 3rd fill and 50% in 4th fill.

