

MR de Compostella 2005

Deep, dark intense ruby colour. Crushed black plum with hints of cigar smoke aromas. Rich and muscular with mineral, black berry fruit and a bittersweet cocoa notes on the finish. Harmoniously composed of sufficient of each of the five main Bordeaux varieties to ensure none dominates. This wine shows a consistent linear flavour profile.

variety : Cabernet Franc | 33% Cabernet Franc 26% Cabernet Sauvignon, 17% Malbec 17% Petit Verdot 7% Merlot

winery : Raats Family Wines

winemaker : Bruwer Raats and Mzo Mvemve

wine of origin : Stellenbosch

analysis : alc : 14.8 % vol rs : 2.9 g/l pH : 3.64 ta : 5.9 g/l va : 0.55 g/l

type : Red **style** : Dry

pack : Bottle **closure** : Cork

- Became the only South African and New World Wine to make the First Edition of The Wine Guide by the World Champion Sommelier Andreas Larsson. He scored the Wine as Exceptional with 6 Stars, which made it the Highest Rated Bordeaux Blend in the Southern Hemisphere (**July 2009**)
- James Molesworth proclaimed the MR de Compostella, Bruwer's collaboration with Mzokhona Mvemve, as his Top South African Red in Wine Spectator (**January 2009**).

ageing : De Compostella 2005 was bottled in December 2006 and should start showing well for drinking from June/July 2008. This is a wine that can mature over ten years if stored correctly.

in the vineyard : Each variety was harvested separately from specially chosen vineyards in the Stellenbosch area.

in the cellar : The resultant cuvee is called De Compostella ('The Compilation of Stars') and the aim was to make each of the five components able to stand as varietal wines. The wines were tasted blind after one year in the barrel and the blend was then constructed in descending percentages, from the wine which rated highest to that in 5th place.

Barrel maturation

Each variety spent twelve months in barrel as a single variety before the wine was blended together. Thereafter the blended wine was matured for another eight months giving a total of twenty months in barrel, 60% of which was new French Oak and 40% 2nd fill French Oak.

