

## MR de Compostella 2006

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 | 40% Cabernet Sauvignon, 26% Cabernet Franc, 8% Petit Verdot, 18% Malbec, 8% Merlot

**winery** : Raats Family Wines

**winemaker** : Bruwer Raats and Mzo Mvemve

**wine of origin** : Stellenbosch

**analysis** : alc : 14.0 % vol   rs : 2 g/l   pH : 3.56   ta : 6.1 g/l   va : 0.45 g/l

**type** : Red   **style** : Dry

**pack** : Bottle   **closure** : Cork

- 4½ Star John Platter (2006 & 2007)
- Adreas Larssen, World Champ Sommelier gave the wine a 6 Star Rating: "exceptional" and Highest Rating in the Southern Hemisphere ([Click here to read more.](#))

**ageing** : De Compostella 2006 was bottled in December 2007 and should start showing well for drinking from 2010. 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.

