

Raats Original Chenin Blanc 2010

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 2010 is yet a classical example of this wine and shows the balance between power and elegance. Now in its 10th year of production the consistency in quality is unquestionable.

An easy-to-pair wine since it 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 : 4 g/l pH : 3.45 ta : 6.1 g/l

type : White **style :** Dry

pack : Bottle **closure :** Cork

- Scored an 88 by Neil Martin from The Wine Advocate (**September 2011**).
- Scored an 88 and was rated as one of the best introductory examples of the grape by American wine critic James Molesworth from Wine Spectator (**June 2011**)
- Promoted on Bloomberg TV by American MW Jennifer Simonetti Bryan as the wine to purchase from South Africa (**June 2011**).

ageing : Can be enjoyed now and will mature well over the next 2 - 4 years (2012 to 2014), 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 7 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.

