

Raats Family Chenin Blanc 2009

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 : 14.0 % vol rs : 2.42 g/l pH : 3.55 ta : 5.9 g/l

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

pack : Bottle **closure :** Cork

- Scored a 90 by Neil Martin from The Wine Advocate (**September 2011**).
- Scored a 90 by American wine critic Bruce Sanderson from Wine Spectator and also included in the Savvy Shopper Section under Cape Crusaders (**September 2011**).
- Scored a 90 by American wine critic James Molesworth from Wine Spectator (**June 2011**).

ageing : This wine will mature well over the next 5 - 8 years (2014 to 2017).

in the vineyard : Soil specific wine from both vertical hedge and bush vines. Three specific vineyards in Stellenbosch. Average age of 40 years or older. Soil from natural combination of Decomposed Granite and Table Mountain Sandstone.

about the harvest: Hand-picked at optimal ripeness in mid-February 2009. Yield approximately 6 - 8 tons per 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.

