

## Raats Original Red Blend 2009

This is a classical blend of Cabernet Franc and Cabernet Sauvignon. 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. The finish is refreshing with a great mineral and tobacco aftertaste.

Goes well with fillet, venison and lamb.

**variety :** Cabernet Franc | 91% Cabernet Franc, 9% Cabernet Sauvignon.

**winery :** Raats Family Wines

**winemaker :** Bruwer Raats

**wine of origin :** Stellenbosch

**analysis :** alc : 14 % vol rs : 3.2 g/l pH : 3.5 ta : 5.9 g/l

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

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

- Rated 3.5 Stars, SA Wine Magazine (June 2011).

**ageing :** 5 - 7 years (2014 to 2016) 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 Franc is grown in decomposed granite soil and the Cabernet Sauvignon is grown in table mountain sandstone soil.

**about the harvest:** Each individual varietal are hand-picked separate to ensure each variety comes in at its own perfect ripeness. Picked from end of February 2009 to end April 2010.

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 de-stemmed. Fermented in both, open and closed tanks. Pressed once been fermented dry. Malolactic fermentation in stainless steel tanks.

**Wood Ageing**

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

