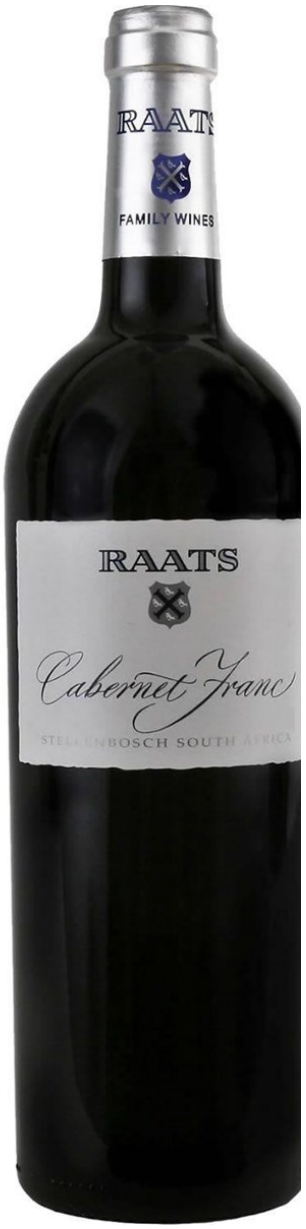
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Raats Family Cabernet Franc 2007



This sexy, über-elegant Cabernet Franc shows the stunning heights this grape can attain! It combines a core of luscious blackberry, black cherry, and plum with expressive notes of cinnamon, tobacco, coffee, and spice. Silky tannins caress the palate, and hints of dark chocolate and a great minerality. This wine has a long and supple finish.

"I trembled with expectation when this wine was poured into my glass and then almost collapsed in joy when it gave me everything I was hoping for. Phew." – 'Matthew Jukes', Top 50 from Cape Wine 2008 (February 2009).

Pork Loin with plum and Armagnac sauce.Beef Fillet with Truffle sauce. Game bird with red wine sauce.Any Springbok, Ostrich or Kudu.

variety : Cabernet Franc | 100% Cabernet Franc
winery : Raats Family Wines
winemaker : Bruwer Raats
wine of origin : Stellenbosch
analysis : **alc :** 13.5 % vol **rs :** 2.2 g/l **pH :** 3.48 **ta :** 5.8 g/l
type : Red **style :** Dry **wooded**
pack : Bottle **closure :** Cork

- Chosen as "Star Cabernet Franc performer in the Cape" and rated 4 Stars / 18/20 by Olly Smith, Decanter Magazine (UK) **(June 2010).**
- Rated 4.5 Stars, John Platter 2010 **(January 2010)**
- Chosen by wine reviewer, Jancis Robinson as one of her Cape's favourite wines and refers to it as "One of the more Exciting Wines" in the Financial Times **(November 2009)**
- Voted by 'Matthew Jukes' as one of the Top 50 from Cape Wine 2008 **(February 2009)**
- Rated 4.5 Stars, John Platter 2009 **(January 2009).**

ageing : 7 - 10 years (2014 to 2017) or longer with proper storage.

in the vineyard : Soil Type: 100% Decomposed Dolomite Granite.
Age of vines: 16 - 21 years.
Trellised vines and No irrigation.

All from Stellenbosch and grown only on decomposed dolomite granite, which gives a great acidity and freshness to the wine and adds minerality to the finish.

about the harvest: Picking Date: Individual vineyard blocks each hand-picked at perfect ripeness the last week in February 2007 till the first week in March 2007.

Grape Sugar: 24.8° Balling
Acidity: 6.5 g/l
pH at Harvest: 3.45

in the cellar : Grapes were hand sorted three times, crushed and left to cold soak on the skins for five days. After fermentation the grapes are basket pressed and allowed to undergo malolactic fermentation in stainless steel tanks and then aged for 18 months before bottling. Neither fined nor filtered.
Fermentation Temperature: 28°C

Wood Ageing
14 months in French Vicard and Mercury Oak barrels (25% new, 25% second, 25% third fill and 25% fourth fill).