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Raats Family Red Jasper 2010

A Cabernet Franc driven Bordeaux Blend consisting of 80% Cabernet Franc, 7.5% Petit Verdot, 7.5% Cabernet Sauvignon and 5% Malbec. It combines a core of luscious blackberry, black cherry, and plum with expressive notes of cinnamon, mocha and spice. Silky tannins caress the palate, and hints of dark chocolate and a great minerality. This wine has a long and supple finish.

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 | 80% Cabernet Franc, 7.5% Petit Verdot, 7.5% Cabernet Sauvignon, 5% Malbec

winery : Raats Family Wines

winemaker : Bruwer Raats

wine of origin : Coastal

analysis : **alc :** 14.0 % vol **rs :** 2.9 g/l **pH :** 3.63 **ta :** 5.7 g/l

type : Red **style :** Dry

pack : Bottle **closure :** Cork

- Chosen by Winemag as one of the 12 top wines from specialist retailers to enjoy this spring **(18 September 2013)**.
- Scored 90 by James Molesworth in Wine Spectator **(July 2013)**.
- Scored 90 by Neil Martin, The Wine Advocate **(January 2013)**.
- Rated 4 Stars, John Platter 2013 **(October 2012)**.

ageing : 6 to 8 years (2016 to 2018) or longer with proper storage.

in the vineyard : Soil Type: 100% Decomposed Dolomite Granite.
Age of vines: 18 - 25 years.
Trellised vines and No irrigation.

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 till the first week in March.

Grape Sugar: 24 - 25° Balling
Acidity: 6.0 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
18 months in French Vicard and Mercury oak barrels (20% second, 30% third fill and 50% fourth fill).
Neither fined nor filtered.