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Raats Family Old Vine Chenin Blanc 2011

Honeyed pear / ginger and citrus flavours complemented by a firm minerality and spicy edge. Sourced from old vines from three vineyards. Characterized 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 :** 13.5 % vol **rs :** 4.2 g/l **pH :** 3.45 **ta :** 6.1 g/l
type : White **style :** Dry **wooded**
pack : Bottle **closure :** Cork

- Scored 17 by Jancis Robinson - Wholewheat wines from the Cape **(July 2013)**.
- 2011 Raats 'Old Vine' Chenin Blanc was chosen the best Chenin Blanc in the world by wine writer Matthew Jukes on his blog **(18 July 2013)**.
- Scored 90 by James Molesworth in Wine Spectator **(July 2013)**.
- Scored 91 by Stephen Tanzer International Wine Cellar Review **(May 2013).**
- Scored 93 by Tim Atkins SA Challenge **(May 2013)**.
- Scored 91 by Neil Martin, The Wine Advocate **(January 2013)**.
- Scored 93 by Michael Franz, Wine Review Online **(October 2012)**.
- Rated 4½ Stars, John Platter 2013 **(October 2012)**.

ageing : This wine will mature well over the next 5 - 8 years (2016 to 2019).

in the vineyard : Soil specific wine from both vertical hedge and bush vines. Three specific vineyards in Stellenbosch. Average age of 45 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 2011. Yield approximately 6 - 8 tons per ha.

Grape Sugar: 22° - 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.