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Mvemve Raats de Compostella 2011

Deep, dark intense ruby colour. Red plum and black cherry fruit with a hint of cinnamon. Rich and muscular with mineral, black berry fruit and dark chocolate on the finish. Harmoniously composed of sufficient of each of the five main Bordeaux varieties to ensure none dominates. This wine shows a consistent, linear flavour profile.



variety : Cabernet Franc | 52 % Cabernet Franc, 20% Malbec, 13% Cabernet Sauvignon, 9% Merlot, 6% Petit Verdot

winery : Raats Family Wines

winemaker : Mzokhona Mvemve and Bruwer Raats

wine of origin : Stellenbosch

analysis : **alc :** 14.5 % vol **rs :** 3.3 g/l **pH :** 3.46 **ta :** 5.9 g/l **va :** 0.56 g/l

type : Red **style :** Dry

pack : Bottle **size :** 0 **closure :** Cork

- Scored 94 pionts from Wine Enthusiast **(December 2015)**.
- Scored 93 points by James Molesworth from Wine Spectator **(June 2014)**.
- John Platter - 4½ Stars **(2014)**.
- Scored 95 points by Neal Martin from Wine Advocate **(October 2013)**.
- Voted as the most memorable wine in the world for 2011 by British wine writer and critic Neil Martin from The Wine Advocate **(January 2012)**.
- Scored a magnificent 96 by Neil Martin from The Wine Advocate and is the highest rated wine from South Africa to date by Robert Parker **(September 2011)**.
- Raats' MR de Compostella was the Exclusive Wine served at the SA Captain's Dinner prior to the 2010 FIFA Soccer World Cup in South Africa **(June 2010)**.
- James Molesworth proclaimed the MR de Compostella, Bruwer's collaboration with Mzokhona Mvemve, as his Top South African Red in Wine Spectator **(January 2009)**.

ageing : Bottled in April 2012 and should start showing well for drinking from 2016. This is a wine that can mature over ten years (2021) if stored correctly.

about the harvest: Each variety was harvested separately from specially chosen vineyards in the Stellenbosch area.

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

in the cellar : The resultant cuvee is called De Compostella ('The Compilation of Stars') and the aim was to make each of the five components able to stand as varietal wines. The wines were tasted blind after one year in the barrel and the blend was then constructed in descending percentages, from the wine which rated highest to that in 5th place.

Wood Ageing
Each variety spent twelve months in barrel as a single varietal before the wine was blended together. Thereafter the blended wine was matured for another 12 months giving a total of 24 months in barrel, a third of which was new French Oak, a further third in 2nd fill and a final third in 3rd fill French oak barrels.