wine.co.za
easiest way to buy wine

Raats Family Red Jasper 2011

The Red Jasper is one of the oldest gemstones and is also the name of our beloved father Jasper Raats Sr., who was one of the founders and viticulturists of Raats Family Wines. This wine is an ode to him and celebrates the effort he put into the cultivation of quality grapes. The Red Jasper gemstone brings hidden feelings to the surface, creates harmony and offers a new perspective on Cabernet Franc.

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 | 55% Cabernet Franc, 28% Malbec, 11% Cabernet Sauvignon, 6% Petit Verdot.
winery : Raats Family Wines
winemaker : Bruwer Raats
wine of origin : Stellenbosch
analysis : **alc :** 14.0 % vol **rs :** 2.6 g/l **pH :** 3.50 **ta :** 5.7 g/l
type : Red **style :** Dry **wooded**
pack : Bottle **closure :** Cork

- 2014 John Platter - 4½ Stars
- Scored 89 points by Neal Martin from The Wine Advocate **(October 2013)**.
- Scored 89 by James Molesworth in Wine Spectator **(July 2013)**.
- Top 100 SA Wines Challenge 2013

ageing : 6 to 8 years (2017 to 2019) 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: 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.