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Raats Family Red Jasper 2012

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 | 81% Cabernet Franc, 13% Malbec, 2% Cabernet Sauvignon, 2% Petit Verdot, 2% Merlot
winery : Raats Family Wines
winemaker : Bruwer Raats / Gavin Bruwer Slabbert
wine of origin : Stellenbosch
analysis : **alc :** 14.0 % vol **rs :** 3.0 g/l **pH :** 3.50 **ta :** 6.0 g/l
type : Red **style :** Dry **wooded**
pack : Bottle **size :** 0 **closure :** Cork

- 4 stars John Platter 2015.
- Scored 92 points by Tim Atkin **(July 2014).**
- TOP100 SA wines 2014.
- Scored 91 point by Neal Martin from The Wine Advocate **(October 2013)**.

ageing : 6 to 8 years

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in the vineyard : Soil Type: 100% Decomposed Dolomite Granite.
Age of vines: 19 - 26 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:
The 2012 harvest was one of very high quality. The month of January was very warm, but during February and March, we had more moderate temperatures and a little rain, that contributed to slower ripening. The result was the development of healthy grapes, which had great flavour and colour.

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.