wine.co.za
easiest way to buy wine

Raats Family Old Vine Chenin Blanc 2012

--oneyed 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 / Gavin Bruwer Slabbert
wine of origin : Stellenbosch
analysis : **alc :** 13.5 % vol **rs :** 2.5 g/l **pH :** 3.41 **ta :** 5.7 g/l
type : White **style :** Dry **wooded**
pack : Bottle **size :** 0 **closure :** Screwcap

- 2012 - scored 89 points by Wine Spectator **(August 2014)**.
- 2012 - scored 93 points by Tim Atkin **(July 2014).**
- 2012 - 4½ stars John Platter 2014.
- 2012 - scored 89 points by Neal Martin from The Wine Advocate **(October 2013)**.
- 2011 - scored 91 points by The Wine Enthusiast **(July 2014)**.

ageing : This wine will mature well over the next 5 - 8 years (2017 to 2020).

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 2012. 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 : 30% of the wine is fermented and matured in 300 litre French oak barrels to accentuate the soft, luscious flavours; 70% 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
30% of the wine is fermented and matured in 300 litre French oak barrels.
70% fermented in stainless steel tanks.