

Raats Original Chenin Blanc 2013

There is a distinctive yellow apple, pineapple, alongside with notes of green melon and lime. Beautifully structured on the palate, bursting with fresh yellow and white fruit flavours. The wine finishes subtly, yet distinct with great minerality and citrus flavours. The Raats Original Chenin Blanc 2013 is yet a classical example of this wine and shows the balance between power and elegance. Now in its 13th year of production the consistency in quality is unquestionable.

An easy-to-pair wine since it has a wide flavour profile, but we especially recommend it with curry or similar spicy dishes as well as sushi and oysters.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Raats Family Wines

winemaker : Bruwer Raats / Gavin Bruwer Slabbert

wine of origin : Coastal Region

analysis : alc : 13.5 % vol rs : 3.0 g/l pH : 3.3 ta : 6.0 g/l va : 0.29 g/l

type : White **style :** Dry

pack : Bottle **size :** 0 **closure :** Screwcap

- 2013 - 4 stars John Platter 2015.
- 2013 - scored 91 points by Tim Atkin (July 2014).
- 2013 - 4 stars John Platter 2014.
- 2013 - TOP100 SA wines 2014.
- 2013 - scored 86 points by Neal Martin from The Wine Advocate (October 2013).
- 2012 - scored 88 points by The Wine Enthusiast (July 2014).
- 2012 - scored 88 points by James Molesworth and was selected as one of his Top Value SA Wines (July 2014).

ageing : Can be enjoyed now and will mature well over the next 2 - 4 years (2014 to 2016), if stored correctly.

in the vineyard : Produced from vineyards of an average age of 35-year old bush and trellised vines, grown in both decomposed granite and Table Mountain sandstone soils. The wine is from both irrigated and dry land. Yield approximately 7 tons per hectare of which the oldest block being used is 68 years of age.

about the harvest: Grapes were picked in three sessions over mid-January to mid-February to enhance flavour diversity.

Grape Sugar: 22° - 24.5° Balling

Acidity: 7g/l

pH at Harvest: 3.3

in the cellar : Grapes grown from the two soil types are vinified separately, the decomposed granite bringing a lime and mineral character, while the sandstone more fruit and structure. The juice was cold settled for 2 - 3 days then cold fermented (14° - 18°C) in stainless steel tanks and aged on the lees for 6 months before bottling. The wine underwent no wood ageing.

