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Mvemve Raats de Compostella 2012



Deep, dark intense ruby colour. Blackcurrant and black cherry fruit with hints of violets, cedar and cinnamon. Rich and complex 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 with a polished finish. **Neal Martin from the Wine advocate said "To sum up this wine in two words: world class. Ignore at own risk" (November 2013).**

Click **here** to watch a video of Mzokhona Mvemve and Bruwer Raats on Mvemve Raats de Compostella.

variety : Cabernet Franc | 28% Cabernet Franc, 23% Cabernet Sauvignon, 21% Malbec, 18% Petit Verdot, 10% Merlot
winery : Raats Family Wines
winemaker : Mzokhona Mvemve and Bruwer Raats
wine of origin : Stellenbosch
analysis : **alc :** 14.5 % vol **rs :** 2.3 g/l **pH :** 3.53 **ta :** 6.0 g/l **va :** 0.58 g/l
type : Red **style :** Dry
pack : Bottle **size :** 750ml **closure :** Cork

- 2012 - scored 94 points by Wine Enthusiast and was chosen as one of the TOP 100 Cellar Selection **(Dec 2015)**.
- 2012 - 4½ stars John Platter 2015.
- 2012 - scored 96 points by Neal Martin from The Wine Advocate **(Oct 2014)**.
- 2012 - scored 94/100 by Wine Journalist, Jamie Goode on his wine blog **(July 2014)**.
- 2012 - scored 95 points by Tim Atkin **(July 2014).**
- 2012 - scored 97 points and also one of the highest rated wines by SAWI **(June 2014)**.
- 2012 - nominated 5 star John Platter award **(2014)**.
- 2011 - Scored 94 pionts from Wine Enthusiast **(December 2015)**.

Click **here** to view a complete list of our Global Endorsements.

ageing : Bottled in December 2013 and should start showing well for drinking from 2017. This is a wine that can mature over ten years if stored correctly.

about the harvest:
Each variety was harvested separately from specially chosen vineyards in the Stellenbosch area.
Grape Sugar: 24° - 25° Balling
Acidity: 6 -7. g/l
pH at Harvest: 3 - 3.5
Yield: 5ton/ha

in the cellar : In The Cellar
The resultant cuvee is called De Compostella ('The Compilation of Stars') and the aim was to enable each of the five components to stand as varietal wines in its own right. The wines were all tasted blind after a one year period in barrel and the blend was then put together in descending varietal percentages, from the wine which rated the highest to the on in 5th place.

Wood Ageing
Each variety spent twelve months in barrel as a single variety before the wines were blended . Thereafter the blended wine was matured for another 10 months, giving a total of 22 months in barrel, a third of which was in new French Oak, a further third in 2nd fill and a final third in 3rd fill French oak barrels.