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Raats Red Jasper 2013

The 2013 gemstone is very complex, with subtle dark berry fruit on the nose and all the perfume and violets one would expect from 85% Cabernet Franc. The palate surprises with its darkness of fruit: blue and blackberries, blackcurrant, even bramble, intertwined with hints of tobacco and the darkest of chocolate. Complex and structured, it will be difficult to tire of
this wine. "This wine should keep you busy." – Bruwer Raats and Gavin Bruwer.

Beef, Rib-eye, sirloin and Venison.



variety : Cabernet Franc | 85% Cabernet Franc, 5% Malbec, 5% Cabernet Sauvignon, 2.5% Petit Verdot, 2.5% Merlot

winery : Raats Family Wines

winemaker : Bruwer Raats / Gavin Bruwer Slabbert

wine of origin : Stellenbosch

analysis : **alc :** 14.0 % vol **rs :** 2.7 g/l **pH :** 3.60 **ta :** 5.8 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

- 2013 - 4 stars John Platter 2016.
- 2013 - scored 90 points from Wine Enthusiast **(December 2015)**.
- 2013 - scored 91 points by Tim Atkin **(2015)**.
- 2013 - scored 90+ points by Stephen Tanzer **(June 2015)**.
- 2013 - TOP100 SA wines **(April 2015)**.
- 2013 - scored 90-92 points by Neal Martin from The Wine Advocate **(0ct 2014)**.
- 2012 - 4½ stars John Platter 2015.
- 2012 - scored 92 points by Tim Atkin **(July 2014).**
- 2012 - TOP100 SA wines 2014.
- 2012 - scored 91 point by Neal Martin from The Wine Advocate **(Oct 2013)**.

ageing : 6 to 8 years

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.

in the vineyard : Soil Type: Decomposed Dolomite Granite and Table Mountain sandstone
Age of vines: 19 - 26 years.

about the harvest:
The 2013 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
Yield: 6 - 8t/ha

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).