

Raats Family Cabernet Franc 2012

The wine shows a very complex, perfumy nose of liquorice, spice, aniseed, fennel and tarragon with a dark berry fruit character. Blackberries, redcurrant, cherry and a cedar wood spiciness follow through onto a very juicy mid-palate. The long, fine finish offers notes of cranberry, blueberry, cinnamon and dark chocolate. It is Cabernet Franc at its very best: lithe, supple and elegant.

Enjoy with Kudu or Springbok loin, beef carpaccio, rosemary rack of lamb or even with tuna sashimi.

variety : Cabernet Franc | 100% Cabernet Franc

winery : Raats Family Wines

winemaker : Bruwer Raats / Gavin Bruwer Slabbert

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 3.6 g/l pH : 3.39 ta : 5.9 g/l

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

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

- 2012 - scored 94 points by Tim Atkin (2015).
- 2012 - scored 92 points by Stephen Tanzer (June 2015).
- 2012 - TOP100 SA wines (April 2015).
- 2012 - Rated 4½ stars in John Platter 2015.
- 2012 - Scored 91 points by Neal Martin from The Wine Advocate (Oct 2014).
- 2012 - Scored 95 points by Christian Eedes from Winemag (Oct 2014).
- 2011 - Scored 93 points by Tim Atkin (July 2014).
- 2011 - Rated 5 stars in John Platter 2014.
- 2011 - Scored 90 points by The Wine Spectator (Jan 2014)
- 2011 - Scored 90 points The Wine Enthusiast (March 2014).
- 2011 - Scored 92 points by Neal Martin from Robert Parker (Oct 2013).

ageing : 7 to 10 years.

in the vineyard : Soil Type: 100% Decomposed Dolomite Granite.

Age of vines: 18 - 25 years.

Trellised vines and no irrigation.

All from Stellenbosch and 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: Picking Date: Individual vineyard blocks each hand-picked at perfect ripeness the last week in February till the first week in March.

Grape Sugar: 24° - 25° Balling

Acidity: 6.0 g/l

pH at Harvest: 3.45

Yield: 6 - 7t/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 (25% new, 25% second, 25% third fill and 25% fourth fill).

