

## Raats Family Old Vine Chenin Blanc 2013

This wine epitomises the understated elegance of Chenin Blanc. Its restrained, yet complex, nose offers quince, ripe pear, orange blossoms, nettles and spice. On the palate the wine shows granadilla, pineapple and lemongrass and the cloves, nutmeg and ginger of the nose follow through against a backdrop of vibrant acidity, ending with a long spicy, limey note. The wine's beauty lies in its lightness of touch and in the elegant way its complexity is revealed.

Enjoy with Tempura prawns, grilled calamari tubes, a pear/walnut/rocket salad, roasted red pepper soup, spicy chicken wings, grilled halloumi cheese, tarragon chicken, seafood bisque or tarte tatin.

**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 : 2.7 g/l    pH : 3.4    ta : 5.5 g/l    va : 0.43 g/l

**type :** White    **style :** Dry    **wooded**

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

- 2013 - scored 89 points by Wine Spectator (April 2016).
- 2013 - scored 93 points by Tim Atkins (2015).
- 2013 - scored 90 points by Stephen Tanzer (June 2015).
- 2013 - 4½ stars John Platter 2015.
- 2013 - scored 92 points by Neal Martin from The Wine Advocate (October 2014).
- 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 Wine Enthusiast (July 2014).

**ageing :** 5 - 8 years

**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 Dolomite Granite and Table Mountain Sandstone.

**about the harvest:** Hand-picked at optimal ripeness in mid-February 2012.

Yield: 6 - 8 ton/ha

Balling: 22° - 24.5° Balling

**in the cellar :**

30% of the wine was fermented and matured in 300 litre French oak barrels to accentuate the soft, luscious flavours; 70% fermented in stainless steel to contribute a crisp acidity and bright citrus flavours. After 9 months, the two components are blended together and left on the lees for a further 2 months before bottling. Fermentation temperature: 18-22°C

