

Raats Dolomite Cabernet Franc 2014

The nose shows dark, sour cherry. Dark berries, spiciness and herbs linger on the palate. The wine has great purity of fruit with a hint of wet-stone minerality and a velvet soft finish.

Pork Loin with plum and Armagnac sauce | Game bird with red wine sauce | Springbok, Ostrich or Kudu | Karoo lamb | Hard cheeses

variety : Cabernet Franc | 95% Cabernet Franc, 5% Malbec
winery : Raats Family Wines
winemaker : Bruwer Raats / Gavin Bruwer Slabbert
wine of origin : Stellenbosch
analysis : alc : 13.5 % vol rs : 2.5 g/l pH : 3.51 ta : 5.5 g/l
type : Red style : Dry wooded
pack : Bottle size : 750ml closure : Screwcap

- 2014 - 4 stars John Platter 2017.
- 2014 - 4 stars by Perswijn Magazine 16/7 (November 2016).
- 2014 - scored 90 points by Tim Atkin - 2016 South Africa Special Report (September 2016).
- 2014 - Top 100 status/Double Platinum Awards (April 2016).
- 2014 - scored 89 points by Neal Martin from The Wine Advocate (December 2015).
- 2013 - 4 stars John Platter 2016.
- 2013 - scored 88 points from Wine Enthusiast (December 2015).
- 2013 - scored 91 points by Tim Atkin (2015).
- 2013 - scored 89 points by Stephen Tanzer (June 2015).
- 2013 - rated 4 Stars, 2015 John Platter (November 2014).
- 2013 - scored 89 points by Neal Martin from The Wine Advocate (October 2014).
- 2012 - scored 89 points by Neal Martin from The Wine Advocate (October 2014).
- 2012 - scored 92 points by Tim Atkin (July 2014).
- 2012 - scored 89 points by Neal Martin from The Wine Advocate (October 2013).
- 2012 - TOP100 SA Wine Award (2014).

ageing :

2 - 5 years (drinks exceptionally well now)

in the vineyard :

Soil Type: 100% Decomposed Dolomite Granite

Age of vines: 7 - 20 years

Trellis: vertical hedge

The grapes come from Stellenbosch and are grown only on decomposed dolomite granite soils. This lends itself to great acidity, freshness and an extended mineral finish.

about the harvest:

Individual vineyard blocks were hand-picked at perfect ripeness during the last week in February until the first week in March.

Yield: 6 - 8 t/ha

Grape Sugar: 23° - 24° Balling

in the cellar :

Grapes were hand sorted three times, crushed and left to cold soak on the skins for five days. After fermentation at a temperature of 28°C, the grapes were basket pressed and underwent malolactic fermentation in stainless steel tanks.

This wine was matured in 300 litre French Oak barrels for 14 months. No new oak or 2nd fill oak was used. The wine was matured using only equal parts of 3rd, 4th and 5th fill barrels.

