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Raats Original Chenin Blanc 2015



The wine has a distinctive yellow apple and pineapple core, alongside notes of green melon and limes. The wine is thus bursting with fresh fruit flavours. The wine ends with zesty citrus flavours, and has a long mineral finish. The Raats Original Chenin Blanc 2014 is a classic example of a Chenin Blanc made from older vines, grown in very specific soil types. Now in its 14th year of production, the consistency in quality is unquestionable.

An easy-to-pair wine since it has a wide flavour profile, but we especially recommend it with curry or similar spicy dishes as well as sushi and oysters.

variety : Chenin Blanc | 100% Chenin Blanc
winery : Raats Family Wines
winemaker : Bruwer Raats / Gavin Bruwer Slabbert
wine of origin : Stellenbosch
analysis :
type : White **style :** Dry
pack : Bottle **size :** 0 **closure :** Screwcap

- 2015 - Top 100 Blanc Double Silver Awards **(April 2016)**.
- 2014 - scored 88 points by Wine Spectator **(April 2016).**
- 2014 - scored 92 points by Neal Martin from The Wine Advocate **(December 2015)**.
- 2014 - scored 90 points by Tim Atkin **(2015)**.
- 2014 - SAWI Grand Gold Award **(2015)**.
- 2014 - scored 89 points by Stephen Tanzer **(June 2015)**.
- 2014 - scored 91-93 points by Neal Martin from The Wine Advocate **(0ctober 2014)**.
- 2013 - scored 93 points by Tim Atkin **(2015)**.
- 2013 - 4 stars John Platter 2015.
- 2013 - scored 91 points by Tim Atkin **(July 2014).**
- 2013 - 4 stars John Platter 2014.
- 2013 - TOP100 SA wines 2014.
- 2013 - scored 86 points by Neal Martin from The Wine Advocate **(October 2013)**.
- 2012 - scored 88 points by The Wine Enthusiast **(July 2014)**.
- 2012 - scored 88 points by James Molesworth and was selected as one of his Top Value SA Wines **(July 2014)**.

ageing : 2 - 4 years (drinks exceptionally well now)

in the vineyard : Produced from vineyards with an average age of 35 years. Vines are grown in both decomposed granite and Table Mountain sandstone soils. Combination of trellised and bush vines, irrigated as well as dry land. Yield approximately 7 – 8 tons per hectare.

about the harvest: Grapes are picked in three sessions from mid-January to mid-February to enhance flavour diversity.
Grape Sugar : 22° - 24.5° Balling
Acidity : 7g/l
pH at Harvest : 3.3
Yield: 7-8 ton/ha

in the cellar : Grapes grown from the two soil types are fermented separately, the decomposed granite bringing a lime and mineral character, while the sandstone more topical fruit and structure. The juice was cold settled for 2 to 3 days, then cold fermented (14° - 16°C) in stainless steel tanks and aged on the lees for 6 months before bottling. No wood ageing.