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Mvemve Raats de Compostella 2013



Deep, dark intense ruby colour. Blackcurrant and black cherry fruit with hints of violets, cedar and cinnamon. Rich and complex with mineral, black berry fruit and dark chocolate on the finish. Harmoniously composed of sufficient of each of the five main Bordeaux varieties to ensure none dominates. This wine shows a consistent, linear flavour profile with a polished finish. **Neal Martin from the Wine advocate said "To sum up this wine in two words: world class. Ignore at own risk" (November 2013).**

Click **here** to watch a video of Mzokhona Mvemve and Bruwer Raats on Mvemve Raats de Compostella.

variety : Cabernet Franc | 28% Cabernet Franc, 23% Cabernet Sauvignon, 21% Malbec, 18% Petit Verdot, 10% Merlot
winery : Raats Family Wines
winemaker : Mzokhona Mvemve and Bruwer Raats
wine of origin : Stellenbosch
analysis : **alc :** 14.5 % vol **rs :** 2.3 g/l **pH :** 3.53 **ta :** 6.0 g/l **va :** 0.58 g/l
type : Red **style :** Dry
pack : Bottle **size :** 750ml **closure :** Cork

- 2013 - scored 92 points at the RisCura Redhot Wine Awards and was selected one of the TOP 2 wines (2015)
- 2013 - scored 94 points by Neal Martin from The Wine Advocate **(December 2015)**.
- 2013 - 5 stars John Platter 2016.
- 2013 - scored 95 points by Tim Atkin **(2015)**.
- 2013 - SAWI Platinum award **(2015)**.

Click **here** to view a complete list of our Global Endorsements.

about the harvest:

Each variety was harvested separately from specially chosen vineyards in the Stellenbosch area.
Grape Sugar: 24° - 25° Balling
Acidity: 6 -7. g/l
pH at Harvest: 3 - 3.5
Yield: 5ton/ha

in the cellar :

In The Cellar
The resultant cuvee is called De Compostella ('The Compilation of Stars') and the aim was to enable each of the five components to stand as varietal wines in its own right. The wines were all tasted blind after a one year period in barrel and the blend was then put together in descending varietal percentages, from the wine which rated the highest to the on in 5th place.

Wood Ageing
Each variety spent twelve months in barrel as a single variety before the wines were blended . Thereafter the blended wine was matured for another 10 months, giving a total of 22 months in barrel, a third of which was in new French Oak, a further third in 2nd fill and a final third in 3rd fill French oak barrels.