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Raats Family Cabernet Franc 2014



The nose entices with its perfume and a garrigue character of Cape fynbos, rosemary, lavender and thyme with spicy notes of nutmeg, cloves and star anise. Intense brooding blackberry fruit, graphite and a streak of minerality add to the complexity of the nose. The palate is dominated by blueberry, mulberry, brambles, dark cherries, liquorice and the aniseed and other spices following through from the nose. The palate is complex and textured with fine grained silky tannins balancing the dark berry fruit. Blue- and blackberries dominate the smooth finish with hints of dark chocolate.

Rosemary rubbed grilled lamb chops or leg of lamb, tarragon chicken, duck breasts with cassis and raspberries, venison with blackberry sauce, flourless chocolate cake.

variety : Cabernet Franc | 100% Cabernet Franc
winery : Raats Family Wines
winemaker : Bruwer Raats & Gavin Bruwer Slabbert
wine of origin : Stellenbosch
analysis : **alc :** 14.0 % vol **rs :** 2.8 g/l **pH :** 3.49 **ta :** 5.7 g/l
type : Red **style :** Dry **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

- 2014 - Grand Cru 1st Place winner at the TOP 100 SA Wine Challenge (2017)
- 2014 - Double Platinum winner at the TOP100 SA Wine Challenge (2017)
- 2014 - TOP100 SA Wines (2017)
- 2014 - 4½ stars John Platter 2017
- 2014 - scored 94 points by Christian Eedes from Winemag (Nov 2016)
- 2013 - scored 93 points by Neal Martin from The Wine Advocate (Dec 2015)
- 2013 - Rated 4½ stars John Platter 2016
- 2012 - scored 4½ stars by Perswijn Magazine 16/7 (November 2016)
- 2012 - scored 94 points by Tim Atkin (2015)
- 2012 - scored 92 points by Stephen Tanzer (June 2015)
- 2012 - TOP100 SA wines in 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 point by Tim Atkins (July 2014)
- 2011 - Rated 5 stars in John Platter 2014

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.

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).