

Raats Original Chenin Blanc 2001

Pale yellow with green flecks. Pineapple, peach and Golden Delicious apple flavours with crisp acidity and a lingering finish.

variety : Chenin Blanc | Chenin Blanc

winery : Raats Family Wines

winemaker : Bruwer and Jasper Raats

wine of origin : Coastal

analysis : **alc** : 14.0 % vol **rs** : 2.6 g/l **pH** : 3.4 **ta** : 6.7 g/l

type : Red

pack : Bottle **closure** : Cork

- Veritas (2002) - Bronze

ageing : Drink now or age for 1 to 3 years.

in the vineyard : Grapes are sourced from 25 to 34-year-old trellised vines on the Bottelary Hills in the Stellenbosch region. The yield was reduced to 6 tons per hectare and the vines receive no irrigation during the growing season.

about the harvest: Early morning harvesting retains the natural fruit flavours. The 2001 Raats Original was harvested in two stages: an initial picking to capture fresher aromas and good acid structure; the majority of fruit harvested later to capture the pineapple and Golden Delicious apple flavours present in the wine now.

in the cellar : While the maiden Raats Chenin Blanc 2000 was a wooded wine, the Raats Original 2001 vintage is an unwooded return to natural flavour. Future vintages (from 2002) will include both a wooded Raats Chenin Blanc and an unwooded Raats Original Chenin Blanc. "Chenin Blanc is so versatile in terms of style. The Raats Original is absolute "just fruit". Without the mellowness wood gives to a wine," explains Jasper Raats.

There are 550 12-bottle cases of Raats Original Chenin Blanc 2001. The wine retails for about R30. Available from Delaire Wines cellar door, selected restaurants and speciality wine stores.

