

Mvemve Raats MR de Compostella 2015

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 Bordeaux varieties to ensure none dominates. This wine shows a consistent, linear flavour profile with a polished finish.

Click [here](#) to watch a video of Mzokhona Mvemve and Bruwer Raats on Mvemve Raats de Compostella.

variety : Cabernet Franc | 41% Cabernet Franc, 19% Cabernet Sauvignon, 17% Malbec, 14% Merlot, 9% Petit Verdot.

winery : Raats Family Wines

winemaker : Mzokhona Mvemve and Bruwer Raats

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 2.6 g/l pH : 3.43 ta : 5.9 g/l va : 0.59 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

- 2015 - scored 93 points by Wine Spectator (June 2018).
- 2015 - scored 93 points by Wine Spectator Insider (April 2018).
- 2015 - scored 95 points "Cellar Selection" by Wine Enthusiast (April 2018).
- 2015 - scored 95 points by Wine Enthusiast (February 2018).
- 2015 - chosen as one of SA TOP 10 Red Blends (2018).
- 2015 - scored 5 stars John Platter (2018).
- 2015 - scored 98 points by Greg Sherwood, Master of Wines (September 2017).
- 2015 - scored 96 points by Tim Atkin SA Report (September 2017).
- 2014 - scored 92 points by "Cellar Selection" by Wine Enthusiast (December 2017).
- 2014 - rated Best Bordeaux style blend at the SAWi awards (2017).
- 2014 - scored 93 points by Winemag for the Cape Bordeaux Red Blends Report (June 2017).
- 2014 - scored 92 points in "Year's Best South Africa" by the Wine & Spirits Magazine Review (May 2017).
- 2014 - scored 93 points by Wine Spectator (January 2017).
- 2014 - 5 stars John Platter (2017).
- 2014 - scored 95 points by Tim Atkin - 2016 South Africa Special Report (September 2016).
- 2014 - scored 93 points at the Riscura Redhot Wine Awards (June 2016).
- 2014 - scored 91 points by the Wine & Spirits Magazine (February 2016).
- 2014 - SAWI Platinum Award (June 2015).
- 2013 - scored 92 point 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).
- 2012 - scored 94 points by Wine Enthusiast and was chosen as one of the TOP 100 Cellar Selection (December 2015).
- 2012 - scored 91+ points by Stephen Tanzer (June 2015).
- 2012 - 4½ stars John Platter (2015).
- 2012 - scored 96 points by Neal Martin from The Wine Advocate (October 2014).
- 2012 - scored 94/100 by Wine Journalist, Jamie Goode on his wine blog (July 2014).
- 2012 - scored 95 points by Tim Atkin (July 2014).
- 2012 - scored 97 points and also one of the highest rated wines by SAWI (June 2014).
- 2012 - nominated 5 star John Platter award (2014).
- 2011 - Scored 94 points from Wine Enthusiast (December 2015).

Click [here](#) to view a complete list of our Global Endorsements.

ageing : Bottled in January 2017, the wine will drink even better in time. The wine can mature over 10 to 15 years if cellared correctly.

in the vineyard :

Each variety was harvested separately from specially chosen vineyards in the Stellenbosch area.



about the harvest:

Grape Sugar: 24° - 25° Balling

Acidity: 6 - 7. g/l

pH at Harvest: 3 - 3.5

in the cellar :

The aim with this wine was to take each of the five components and make a varietal wine in it's own right. The wines were then tasted blind after one year in barrel. The wines that scored less than 90 points were not considered for the final blend. The percentage components of the blend were determined by the scores achieved in the blind tasting. The resultant cuvee is called De Compostella (The Compilation of Stars).

Wood Ageing

Each variety spent 12 months in barrel as a single variety wine before the wines were blended. Thereafter the blended wine was matured for another 12 months, giving a total of 24 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.