wine.co.za
easiest way to buy wine

Raats Family Old Vine Chenin Blanc 2017

The wine offers a complex nose showing quince, white peach, yellow apple, acacia, nettles, white pepper and fenugreek spices and an intense minerality. The stone fruit character follows through onto an exceptionally balanced, very delicate, fine textured limey palate showing a peach-melba character with an exquisite roundness and freshness. The wine lingers with hints of ripe nectarine and apricot, zesty lemon and wet chalk.

Enjoy with rich creamy mussels, smoked salmon, white fish with a beurre blanc sauce, butternut squash soup, mild Indian curries and Tandoori chicken, Wiener schnitzel and the Christmas Turkey.



variety : Chenin Blanc | 100% Chenin Blanc
winery : Raats Family Wines
winemaker : Bruwer Raats / Gavin Bruwer Slabbert
wine of origin : Stellenbosch
analysis : **alc :** 13.5 % vol **rs :** 2.1 g/l **pH :** 3.42 **ta :** 5.7 g/l **va :** 0.57 g/l
type : White **style :** Dry **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

*2017 – not rated yet
*2016 – scored 17+ by Jancis Robinson (Nov 2017)
*2016 – rated 5 star John Platter (2018)
*2016 – scored 93 points by Tim Atkin (Sep 2017)
*2015 – rated 4 ½ stars John Platter (2017)
*2015 – scored 92 points by Neal Martin from The Wine Advocate (May 2017)
*2014 – scored 93 points from Tim Atkin (Aug 2016)
*2014 - scored 92 points by Neal Martin from The Wine Advocate (Dec 2015)
*2014 - 4½ Stars John Platter 2016

ageing :

5 - 8 years

in the vineyard : Soil specific grapes vineyards being both vertical hedge as well as bush vines. Grapes are sourced from three vineyards in Stellenbosch. Average age of the vineyard is 40 years and older. Soil from natural combination of Decomposed Dolomite Granite and Table Mountain Sandstone.

about the harvest:
Yield: 6 - 8 ton/ha
Balling: 22° - 24.5° Balling

in the cellar : 50% of the wine was fermented and matured in 300 litre French oak barrels to accentuate the soft, luscious flavours; 50% fermented in stainless steel to contribute a crisp acidity and bright citrus flavours. After 9 months, the two components are blended together and left on the lees for a further 2 months before bottling. Fermentation temperature: 18-22°C.