wine.co.za
easiest way to buy wine

Raats Original Chenin Blanc 2018

The wine has a distinctive yellow apple and pineapple core, alongside notes of green melon and limes. The wine is thus bursting with fresh fruit flavours. The wine ends with zesty citrus flavours, and has a long mineral finish. The Raats Original Chenin Blanc 2018 is a classic example of a Chenin Blanc made from older vines, grown in very specific soil types. Now in its 18th year of production, the consistency in quality is unquestionable. .

An easy-to-pair wine since it has a wide flavour profile, but we especially recommend it with curry or similar spicy dishes as well as sushi and oysters.



variety : Chenin Blanc | 100% Chenin Blanc
winery : Raats Family Wines
winemaker : Bruwer Raats / Gavin Bruwer Slabbert
wine of origin : Coastal Region
analysis : **alc :** 13.00 % vol **rs :** 3.2 g/l **pH :** 3.42 **ta :** 5.4 g/l
type : White **style :** Dry
pack : Bottle **size :** 750ml **closure :** Screwcap

2017 – 90 points by Tim Atkins SA report (Sep 2017)
2017 – 90 points by Christian Eedes from WineMag (Sep 2017)
2016 – 5 star John Platter rating (2018)
2016 – 91 points by Wine Spectator (Feb 2017)
2015 – 91 points by Decanter UK (November 2016)
2015 - 4 star John Platter rating (2017)
2015 - 92 points by Tim Atkins (September 2016)

ageing : 2 - 4 years (drinks exceptionally well now).

in the vineyard : Produced from vineyards with an average age of 36 years. Vines are grown in both decomposed granite and Table Mountain sandstone soils. Combination of trellised and bush vines, irrigated as well as dry land. Yield approximately 7 - 8 tons per hectare.

about the harvest: Grapes are picked in three sessions from mid-January to mid-February to enhance flavour diversity.
Grape Sugar : 22° - 24.5° Balling
Acidity : 7g/l
pH at Harvest : 3.3

in the cellar : Grapes grown from the two soil types are fermented separately, the decomposed granite bringing a lime and mineral character, while the sandstone more topical fruit and structure. The juice was cold settled for 2 to 3 days, then cold fermented (14° - 16°C) in stainless steel tanks and aged on the lees for 6 months before bottling.
No wood ageing.