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Raats Jasper Red Blend 2016



The 2016 is a true gem: exceptionally intense and complex on the nose with blackberry, black cherry and bramble in abundance and subtle hints of forest floor, dark chocolate, aniseed and spicy tobacco. The walk in the Black Forest continues with blue - and blackberry dancing on a tight rope with focus and concentration, following through onto a perfectly balanced, fine-grained, velvety palate. The finish lingers with hints of fresh mint, cinnamon and perfume. Complex and structured, a true iron fist in a silky glove.

Roast beef, beef carbonnade, plainly grilled, lazy-aged sirloin or rib-eye, ostrich and venison dishes.

variety : Cabernet Franc | 60% Cabernet Franc, 31% Malbec , 7% Petit Verdot, 2% Merlot.
winery : Raats Family Wines
winemaker : Bruwer Raats / Gavin Bruwer Slabbert
wine of origin : Stellenbosch
analysis : **alc :** 14.0 % vol **rs :** 3.2 g/l **pH :** 3.55 **ta :** 5.5 g/l
type : Red **style :** Dry **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2016 - Not rated yet
2015 - scored 91 points in Wine Spectator (Feb2018)
2015 - scored 91 points by Tim Atkin (Sep 2017)
2015 - scored 92 points by Neal Martin from The Wine Advocate (May 2017)
2014 - 92 points by Tim Atkin (Sep 2016)
2014 - TOP100 SA wine 2016

ageing : 6 to 8 years

The Red Jasper is one of the oldest gemstones and also embodied the name of our beloved Father, Jasper Raats Sr., who was one of the founders and viticulturists of Raats Family Wines. This wine is an ode to him and celebrates his life and the passion he had for cultivating quality Cabernet Franc. The Red Jasper gemstone brings hidden feelings to the surface, creates harmony and offers new perspective, just like our father did.

in the vineyard : Soil Type: 100% Decomposed Dolomite Granite.
Age of vines : 20 - 26 years

about the harvest: The 2016 harvest was one of very high quality. The month of January was warm, but during February and March, we had more moderate temperatures and a little rain, that contributed to slower ripening. The result was the development of healthy grapes, which had great flavour and colour.
Grape Sugar : 24 - 25° Balling
Acidity : 6.0 g/l
pH at Harvest : 3.45

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 were basket pressed and allowed to undergo malolactic fermentation in stainless steel tanks. The wine was then aged for 16 months prior to bottling. Fermentation Temperature: 28°C
16 months in French tight grain oak barrels (20% second, 30% third fill and 50% fourth fill).