

Eden High Density Single Vineyard Chenin Blanc 2015

The Wine's fresh and delicate yet inviting nose displays peach blossom, greengage, lime, green apple, white peach, pineapple, ginger, angelica and peppery spiciness. The palate shows notes of quince, granadilla, kumquat, mandarin orange, melon, pear and lemon-meringue against a backdrop of steely minerality. Hints of roasted hazelnuts and almonds add to the complexity of the palate. The wine is exceptionally linear and fresh with a fine texture and finishes with notes of fennel and the ginger spiciness promised by the nose.

Enjoy with oysters, bouillabaisse, scallops or other seafood, slow roasted pork belly, spicy Thai cuisine, Indonesian satay with peanut sauce, North African dishes, baked apple (for dessert), even the difficult Epoisses cheese.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Raats Family Wines

winemaker : Bruwer Raats & Gavin Bruwer Slabbert

wine of origin : Stellenbosch

analysis : alc : 14 % vol rs : 2.0 g/l pH : 3.47 ta : 5.9 g/l

type : White **style :** Dry **taste :** Fruity

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

- 2015 - TOP 10 most memorable white SA wines for 2017 by Greg Sherwood
- 2015 - scored 5 stars by John Platter (2018)
- 2015 - scored 94 points by Tim Atkin South African report (September 2017)
- 2015 - scored 95 points by Christian Eedes from Winemag
- 2014 - scored 93 points by Christian Eedes from Winemag (November 2016)
- 2014 - scored 94 points by Tim Atkin - 2016 South African report (September 2016)

ageing : 8 - 12 years

in the vineyard : Soil Type : 100% Decomposed Granite soil Age of Vines : 7 years Trellis : Individually staked Vines per hectare : 8 000 Plant density : 1m x 1.2m. The 2015 vintage offered a warm and dry growing season with great purity of fruit and concentration.

about the harvest: Grapes were hand harvest at 23° Balling during the second week of February 2015. The tons were 2 per hectare. All grapes are from the Raats Eden High Density single vineyard block in Polkadraai, Stellenbosch.

in the cellar : Grapes were whole bunch pressed and no settling took place. It went straight to barrel for a natural fermentation. The wine was kept on its lees for 11 months in 300L tight grained French oak.

