

Raats Family Wines Chenin Blanc 2002

Michelangelo International Wine Awards 2003 - Gold

Straw with green tint. Pineapple flavours with spiciness and aniseed, hints of butterscotch. The palate is intensely concentrated and mouth filling with ripe peach and honey flavours. This massive wine has a good balance between acidity and sugar. The finish seems to last forever.

variety : Chenin Blanc | Chenin Blanc

winery :

winemaker : Bruwer and Jasper Raats

wine of origin :

analysis : alc : 15.0 % vol rs : 7.2 g/l pH : 3.3 ta : 7.6 g/l

type : 0

pack : Bottle **size :** 0 **closure :** 0

USA Wine Spectator Nov/Dec 2003 Issue - 91/100

John Platter 2004 - 4 Stars

Michelangelo International Wine Awards 2003 - Gold

International Wine Cellar (Steven Tanzer)it scored 91.



ageing : This wine will mature well over the next 5 – 8 years.

in the vineyard : Situation: South facing slopes

Altitude: 320m

Distance from sea: approximately 3km

Soil Type: Decomposed granite

Rootstock: R99

Age of vines: 32 years old

Trellising: Vertical hedge

Pruning: Cordon

Irrigation: None

about the harvest: Picking date: 18 March 2002

Yield: 2 tons/ha

in the cellar : Fermentation Temp: 18-22 degrees Celsius

Yeast: D47 and CY3079

Description: Fermentation was done in barrels. 10% underwent natural fermentation for 90 days before it was fermented dry.

Malolactic fermentation: in barrels

Wood aging: The wine was matured for 6 months in 10% new, 30% 2nd fill and 60% 3rd fill. Tight grained French oak (Gillet and Mercury) was used.

Bottled: October 2002

Production: 250 x 12