

Raats Chenin Blanc 2002

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 : Raats Family Wines

winemaker : Bruwer and Jasper Raats

wine of origin : Coastal

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

type : Red

pack : Bottle **closure :** Cork

- 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) - 91/100



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