# Raats Original Chenin Blanc 2002




The reason why we call this wine Original Chenin is because often the natural fruit flavours in wine are dominated by overoaking. Therefore we returned to the ORIGINAL fruit flavours of the Chenin grape and you will find uninhibited pineapple, golden delicious apple and citrus flavours in this wine. We especially recommend this wine to compliment Cape Malay Curry or similar spicy dishes and sushi with wasabi.

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**variety :** Chenin Blanc | Chenin Blanc
**winery :** Raats Family Wines
**winemaker :** Bruwer and Jasper Raats
**wine of origin :**
**analysis :** **alc :** 14.0 % vol **rs :** 2.6 g/l **pH :** 3.4 **ta :** 6.1 g/l
**type :** Red
**pack :** Bottle **size :** 0 **closure :** Cork

- Wine Advocate - 87/100
- International Wine Cellar (Steven Tanzer) - 86/100

**ageing :** Can be enjoyed now and will mature well over the next 2-5 years, if stored correctly.

**in the vineyard :** Situation: North east and east facing slopes
Altitude: 250m
Distance from sea: approximately 5-10km
Soil Type: Hutton - decomposed granite
Rootstock: R99 and 101-14 MGT
Age of vines: 16 years and older
Trellising: Bush vine and vertical hedge
Pruning: Cordon
Irrigation: none

**about the harvest:** Picking date: End of February 2002 till the second week in March 2002. The grapes were picked at 24-26 degrees Balling.
Yield: 6 tons/ha average

**in the cellar :** Fermentation Temp: 12-14 degrees Celsius
Yeast: Vin 13 and L3078
Description: The juice was cold soaked for 2-3 days were after it was inoculated with the above yeast. The wine was left on the fine lees in tank for 6 months, before bottling.

Malolactic fermentation: None
Wood ageing: None
Bottled: October 2002
Production: 550 x 12