

## Raats Original Chenin Blanc 2003

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.

**variety** : Chenin Blanc | 100% Chenin Blanc

**winery** : Raats Family Wines

**winemaker** : Bruwer Raats

**wine of origin** : Coastal

**analysis** : **alc** : 13.5 % vol **rs** : 2.4 g/l **pH** : 3.3 **ta** : 6.1 g/l

**type** : White **style** : Dry

**pack** : Bottle **closure** : Cork

- John Platter (2004) - 4½ Stars

**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: Some vineyards

**about the harvest**: Picking date: End of February 2003 till the second week in March 2003. 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 L3079

Description: The juice was settled 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: August 2003

Production: 1 700 x 12

