

## Raats Chenin Blanc 2003

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 | 100% Chenin Blanc  
**winery** : Raats Family Wines  
**winemaker** : Bruwer Raats  
**wine of origin** : Stellenbosch  
**analysis** : **alc** : 14.5 % vol **rs** : 7.0 g/l **pH** : 3.3 **ta** : 6.7 g/l  
**type** : White **style** : Dry **wooded**  
**pack** : Bottle **closure** : Cork

- Fairbairn Capital Trophy Wine Show (2004) - Bronze
- John Platter 2004 - 4 Star
- Michaelangelo - Gold

**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: Drip

**about the harvest**: Picking date: 03 March 2002  
Yield: 5 tons/ha

**in the cellar** : Fermentation Temp: 18-22 degrees Celsius  
Yeast: D47 and CY3079  
Description: Fermentation was done in barrels. 15% underwent natural fermentation for 60 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: 17 February 2004  
Production: 350 x 12

