

SRP  
\$29.99



# RAATS

FAMILY WINES

## *Cabernet Franc* 2007

### VITICULTURAL PRACTICES

Varietal:	100% Cabernet Franc
Appellation:	Stellenbosch
Soil Type:	Decomposed Granite
Age of Vines:	20 years
Trellising:	Bush Vines
Yield:	5 tons/ha
Irrigation:	None
Picking Date:	Late February, 2007
Grape Sugar:	24.5° B
Acidity:	6.5 g/l
pH at Harvest:	3.4



### WINEMAKING PRACTICES

Fermentation Temperature: 28° C

#### Method:

The grapes were hand harvested and crushed, and the juice was left to cold soak on the skins for five days before fermentation. The must was inoculated with a Bordeaux yeast culture, and the wine was fermented until dry. After pressing, it was run to stainless steel tanks for malolactic fermentation. It was aged for 14 months in barrel and was bottled without fining or filtration.

#### Wood aging:

14 months in French Vicard and Mercurey oak barrels (30% new, 70% second and third fill).

### TECHNICAL DETAILS

RS: 2.2 g/l	pH: 3.48
TA: 5.8 g/l	Alcohol: 13.5%

Maturation potential: 5-7 years with proper storage.

### TASTING NOTES

This sexy, über-elegant Cabernet Franc shows the stunning heights this grape can attain! It combines a core of luscious blackberry, black cherry, and plum with expressive notes of licorice, tobacco, coffee, and spice. Silky tannins caress the palate, and hints of dark chocolate, mineral, and smoke come through on the long, supple finish.

### RATINGS

89 points *Wine Spectator*