

# RAATS

SRP  
\$22.99



## CHENIN BLANC 2007

### VITICULTURAL PRACTICES

Varietal:	100% Chenin Blanc
Appellation:	Stellenbosch
Soil Type:	Decomposed Granite and Table Mountain Sandstone
Age of Vines:	36+ years
Trellising:	Vertical hedge and Bush vines
Yield:	5-6 tons/ha
Irrigation:	Supplementary
Picking Date:	Mid-February 2007
Grape Sugar:	24° B
Acidity:	7.8 g/l
pH at Harvest:	3.2



### WINEMAKING PRACTICES

Fermentation Temperature: 18 - 22° C

Method:

Granite soils impart Chenin Blanc with crisp acidity and bright flavors of citrus and minerals, while Chenin grown on sandstone soils takes on a softer, rounder texture and a lush apple, quince, and honey flavor profile. In order to accentuate the unique characteristics that these two distinct soil types lend to the wine, the portion grown in granite parcels (80%) was fermented in stainless steel, while the portion from sandstone blocks (20%) was fermented in 300 liter French oak barrels. After the wine aged for 3 months on its lees, the two components were blended together. 20% of the wine was aged in barrel.

Wood aging:

20% of the wine was aged for 9 months in 300 liter French oak barrels (Gillet & Mercurey), 20% new and the rest 2<sup>nd</sup> to 5<sup>th</sup> fill.

### TECHNICAL DETAILS

RS: 1.8 g/l	pH: 3.48
TA: 5.9 g/l	Alcohol: 13.5%

Maturation potential: 5-7 years with proper storage

### TASTING NOTES

This sublime bottling from Chenin master Brewer Raats sets the standard for South African Chenin Blanc, consistently garnering 90+ Wine Spectator raves. The grapes are sourced from three distinct old vines parcels in Stellenbosch, all characterized by complex soils of Table Mountain sandstone and decomposed granite. Rich and intense, this profound wine strikes a perfect balance between elegance and power. It offers luscious flavors of honeyed pear, butterscotch, citrus, and ginger, with hints of mineral and spice that carry through on the seemingly endless finish.

### RATINGS

90 points Wine Spectator