

RAATS



FAMILY WINES

Family Cabernet Franc 2019



producer Raats Family Wines
cultivar Cabernet Franc
style Dry Red
vintage 2019
origin Stellenbosch

in the vineyard

Soil Type 100% Decomposed Dolomite Granite
Age of Vines 20 - 27 years
Trellised vines and no irrigation

about the harvest

Grape Sugar 24° - 25° Balling
Acidity 6.0 g/l
pH at Harvest 3.45

Yield

6 - 7t/ha
Individual vineyard blocks each hand-picked at perfect ripeness the last week in February till the first week in March.

in the cellar

Grapes were hand sorted three times, crushed and left to cold soak on the skins for five days. After fermentation the grapes are basket pressed and allowed to undergo malolactic fermentation in stainless steel tanks and then aged for 18 months before bottling. Fermentation Temperature: 28°C, Wood Ageing 18 months in French Vicard and Mercury oak barrels (25% new, 25% second, 25% third fill and 25% fourth fill).

tasting

The nose entices with its perfume and a garrigue character of Cape fynbos, rosemary, lavender and thyme with spicy notes of nutmeg, cloves and star anise. Intense brooding blackberry fruit, graphite and a streak of minerality add to the complexity of the nose.

ageing potential Wine will drink even better in time and can mature more than 10 years if cellared correctly

blend information 100% Cabernet Franc

food suggestions Rosemary rubbed grilled lamb chops or leg of lamb / tarragon chicken / duck breasts with cassis and raspberries / venison with blackberry sauce / flourless chocolate cake

alc 14.0 | **ph** 3.29 | **rs** 2.6 | **ta** 6.1