

RAATS



FAMILY WINES



Jasper Red Blend 2019

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

in the vineyard

Produced from vineyards with an average age of 36 years. Vines are grown in both decomposed granite and Table Mountain sandstone soils. Combination of trellised and bush vines, irrigated as well as dry land. Yield approximately 7 – 8 tons per hectare.

about the harvest

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

The dry weather throughout the season did have its advantages as vines were healthy, with little or no pests and diseases being recorded in most regions.

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 were basket pressed and allowed to undergo malolactic fermentation in stainless steel tanks. The wine was then aged for 16 months prior to bottling. Fermentation Temperature: 28°C. Wood Ageing: 16 months in French tight grain oak barrels (20% second, 30% third fill and 50% fourth fill)

tasting

Exceptionally intense and complex on the nose with blackberry, black cherry and bramble in abundance and subtle hints of forest floor, dark chocolate, aniseed and spicy tobacco. The walk in the Black Forest continues with blue and blackberry dancing on a tight rope with focus and concentration, following through onto a perfectly balanced, fine-grained, velvety palate. The finish lingers with hints of fresh mint, cinnamon and perfume. Complex and structured.

ageing potential 8 to 10 years

blend information 50% Cabernet Franc; 43% Malbec, 3% Cabernet Sauvignon, 3% Petit Verdot and 1% Merlot

food suggestions Venison dishes / lazy-aged sirloin or rib-eye / Hard cheeses

alc 14.0 | ph 3.49 | rs 2.8 | ta 5.4