

RAATS



FAMILY WINES

Dolomite Cabernet Franc 2020



Producer Raats Family Wines

Cultivar Cabernet Franc

Style Dry Red

Vintage 2020

Origin Stellenbosch

In the vineyard

Soil Type 100% Decomposed Dolomite Granite

Age of Vines 9 - 22 years

The grapes come from Stellenbosch and are grown only on decomposed dolomite granite soils. This lends itself to great acidity, freshness and an extended mineral finish.

About the harvest

Yield 6 to 8 ton/ha

Individual vineyard blocks were hand-picked at perfect ripeness during February.

In the cellar

Grapes were hand sorted three times, crushed and left to cold soak on the skins for five days. After fermentation at a temperature of 28°C, the grapes were basket pressed and underwent malolactic fermentation in stainless steel tanks.

This wine was matured in 300 litre French Oak barrels for 14 months. The wine was matured using only neutral oak barrels.

Tasting

The nose shows dark and red cherry. Dark berries, spiciness and herbs linger on the palate. The wine has great purity of fruit with a hint of wet-stone minerality and a velvet soft finish.

Ageing potential 2-5 years (drinks exceptionally well now)

Blend information 100% Cabernet Franc

Food suggestions Pork Loin with plum and Armagnac sauce / Game bird with red wine sauce / Springbok, Ostrich or Kudu / Karoo lamb / Hard cheeses

alc 14 | **ph** 3.57 | **rs** 1.4 | **ta** 5.4