

RAATS



FAMILY WINES



Old Vine Chenin Blanc 2021

producer Raats Family Wines

cultivar Chenin Blanc

style Dry White

vintage 2021

origin Stellenbosch

in the vineyard

Soil specific grapes vineyards being both vertical hedge as well as bush vines. Grapes are sourced from three vineyards in Stellenbosch. Average age of the vineyard is 40 years and older. Soil from natural combination of Decomposed Dolomite Granite and Table Mountain Sandstone.

about the harvest

Grape Sugar 22° - 24.5° Balling

Yield 6 - 8t/ha

in the cellar

50% of the wine was fermented and matured in 300 and 500 litre French oak barrels to accentuate the soft, luscious flavours; 50% fermented in stainless steel to contribute a crisp acidity and bright citrus flavours. After 11 months, the two components are blended together and left on the lees for a further 2 months before bottling. Fermentation temperature: 18° - 22° C.

tasting

The wine offers a complex nose showing quince, white peach and yellow apple, with fenugreek spices give more dimension alongside the mineral intensity of the wine. The stone fruit character follows through onto an exceptionally balanced, very delicate and fine textured palate showing a peach-melba character with an exquisite length and freshness. The wine lingers with hints of ripe nectarine and apricot, zesty lemon and wet chalk.

ageing potential 5 to 8 years

blend information 100% Chenin Blanc

food suggestions South African west coast mussels / white fish with a beurre blanc sauce / spicy butternut squash soup / mild Indian curries

alc 13. | ph 3.42 | rs 2.4 | ta 5.3