

RAATS



FAMILY WINES



Original Chenin Blanc 2022

producer Raats Family Wines

cultivar Chenin Blanc

style Dry White

vintage 2022

origin Stellenbosch

in the vineyard

Produced from vineyards with an average age of 35 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 22° - 24.5° Balling

Acidity 7g/l

Yield 7 - 8 ton/ha

Grapes are picked in three sessions from mid-January to mid-February to enhance flavour diversity.

in the cellar

Grapes grown from the two soil types are fermented separately, the decomposed granite bringing a lime and mineral character, while the sandstone more tropical fruit and structure. The juice was cold settled for 2 to 3 days, then cold fermented (14° - 16°C) in stainless steel tanks and aged on the lees for 6 months before bottling. No wood ageing.

tasting

The wine has a distinctive yellow apple, kiwi fruit and pineapple core, alongside notes of green melon and limes. The wine is thus bursting with fresh fruit flavours. The wine has a zesty citrus flavour linger on the palate, with a long mineral finish.

ageing potential Drinks exceptionally well now, will benefit from cellaring for another 3 – 5 years

blend information 100% Chenin Blanc

food suggestions mild curry dishes / sushi / oysters

alc 130 | **ph** 3.39 | **rs** 2 | **ta** 6.0