

Product code: 2925

RAATS FAMILY WINES, CABERNET FRANC, STELLENBOSCH, SOUTH AFRICA, 2018



Producer Profile

Bruwer Raats is a gentle giant of a man and his reputation is starting to match his stature. His mastery of chenin blanc and cabernet franc is bringing him praise from around the world as "the most exciting and forward thinking winemaker" in Stellenbosch.

As part of the new wave of South African winemakers, Bruwer crafts soil specific wines that embody the unique characteristics of the region. With hand harvesting, whole bunch pressing and using natural fermentation without fining or filtering it helps him create wines that are world class.

Viticulture

From their highest lying vineyards, between 300 and 400 meters above sea level, grown exclusively in decomposed dolomite granite soils. Vines are unirrigated and yield approximately 6 tons per hectare.

Winemaking

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 16 to 18 months before bottling. Neither fined nor filtered. Fermentation Temperature: 24 to 26°C

Tasting Note

A sexy, luscious Cabernet Franc that is the definition of elegance. Harmoniously integrated flavours of blackberry, black cherry and plum mingle with tobacco, cinnamon and spice. Tannins are soft and gentle on the palate, and hints of dark chocolate and minerality on the long finish. A wine gently crafted with great love, and to be enjoyed the same way.

Food Matching

An elegant yet powerful wine best paired with rich meat dishes. Pork Loin, Beef Fillet or Game.

Technical Details

Varieties:

Cabernet Franc 95%
Malbec 5%

ABV: 14.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

Time: 18 Months

Type: French

% wine oaked: 100

% new oak: 15