

Product code: 2724

RAATS FAMILY WINES, EDEN HIGH DENSITY CHENIN BLANC, STELLENBOSCH, SOUTH AFRICA, 2014



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

Decomposed Granite soils planted at 8000 vines per hectare planted around 8 years ago and trained in an individually staked trellis system at 8000 vines per hectare. Grapes were hand harvest during the second week of February. All grapes are from the Raats Eden High Density single vineyard block in Polkadraai, Stellenbosch.

Winemaking

Grapes were whole bunch pressed and no settling took place. It went straight to barrel for a natural fermentation. The wine was kept on its lees for 11 months in 300L tight grained French oak.

Tasting Note

The wines fresh and delicate yet inviting nose displays peach blossom, greengage, lime, green apple, white peach, pineapple, ginger, angelica and peppery spiciness. The palate shows notes of quince, granadilla, kumquat, mandarin orange, melon, pear and lemon-meringue against a backdrop of steely minerality. Hints of roasted hazelnuts and almonds add to the complexity of the palate. The wine is exceptionally linear and fresh with a fine texture and finishes with notes of fennel and the ginger spiciness promised by the nose.

Food Matching

Enjoy with oysters, bouillabaisse, scallops or other seafood, or even slow roasted pork belly.

Awards

Tim Atkin

94 Points South African Wine Report - Sept 2016

Rober Parker 91 Points

From vines planted in 2008 behind Bruwer Raats' house at 8,000 vines per hectare, the 2014 Eden High Density Single Vineyard Chenin Blanc offers attractive scents of citrus peel, sesame oil, fennel and linseed that open nicely in the glass. The palate has a slight viscosity on the entry, notes of walnut and hazelnut with a crisp line of acidity, quite powerful on the finish that fans out with a little more gumption and persistence than when I first tasted it just after bottling in September 2015. This appears to be maturing in bottle with style, building on that initial promise. 91 Points, NM, April 2017.

Technical Details

Varieties:

Chenin Blanc 100%

ABV: 13%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

Time: 11 Months

Type: French

% wine oaked: 100

% new oak: 50