



# Raats Family Wines, Old Vine Chenin Blanc, Stellenbosch, South Africa, 2023

## Producer Profile

After making wine around the world and honing his craft in the Cape, Bruwer Raats established Raats Family Wines in 2000, based on a policy of 'excellence through specialisation', focusing on two unfashionable grapes varieties at the time, Chenin Blanc and Cabernet Franc.

Purchasing the only land he could afford, some relatively cheap and 'undesirable' plots in the Polkadraai Hills, it soon became apparent that the unique granite-based terroir was producing some incredible wines, and is now recognised as one of the finest wards in Stellenbosch. His Eden High Density Single Vineyard Chenin Blanc and Cabernet Franc, and the iconic MR de Compostella hold a place as some of South Africa's finest wines and sit comfortably amongst the best expressions of the varieties on the planet.

## Viticulture

Soil specific wine from both vertical hedge and bush vines. From three specific vineyards in Stellenbosch. Average age of 45 years or older. Soil from natural combination of decomposed Dolomite granite and Table Mountain sandstone.

## Winemaking

50% of the wine was fermented and matured in 300 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 Note

This wine epitomises the understated elegance of Chenin Blanc. It's restrained, yet complex, nose offers quince, ripe pear, orange blossoms, nettles and spice. On the palate the wine shows pineapple and lemongrass and the cloves, nutmeg and ginger of the nose follow through against a backdrop of vibrant acidity, ending with a long spicy, limey note. The wine's beauty lies in its lightness of touch and in the elegant way its complexity is revealed.

## Food Matching

Pairs well with a variety of foods, but we recommend rich creamy mussels, smoked salmon and white fish with a beurre blanc sauce.



Product code: 2924

## Technical Details

### Varieties:

Chenin Blanc 100%



**ABV:** 13%

**Closure:** Screw cap

**Colour:** White

**Style:** Still wine

**Case Size:** 6 x 75cl

### Oak Ageing

**Time:** 11 Months

**Type:** French

**% wine oaked:** 50

**% new oak:** None

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