

Product code: 3808

Raats Family Wines, Original Chenin Blanc, Stellenbosch, South Africa, 2021



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 vineyards with an average age of 35 years. Vines are grown in both decomposed granite and Table Mountain sandstone soils. A combination of trellised and bush vines, irrigated as well as dry land that yield approximately 7 – 8 tons per hectare.

Winemaking

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 Note

100% Chenin Blanc, this has a distinctive yellow apple and pineapple core, alongside notes of green melon and limes. The wine is bursting with fresh fruit flavours ending with zesty citrus flavours, and has a long mineral finish. A very clean and satisfying hand-picked Chenin Blanc that's a versatile wine for food pairing.

Food Matching

An easy to pair wine since it has a wide flavour profile, but we especially recommend it with curry or similar spicy dishes as well as sushi and oysters.

Technical Details

Varieties:

Chenin Blanc 100%

ABV: 13.5%

Closure: Screw cap

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

No oak treatment