

Product code: 2922

Raats Family Wines, Red Jasper, Stellenbosch, South Africa, 2019



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 trellised and bush vines averaging 21 - 28 years old grown on 100% decomposed dolomite granite soils.

Winemaking

Grapes were hand sorted three times, crushed and left to cold soak on the skins for five days. After fermentation the grapes were basket pressed and allowed to undergo malolactic fermentation in stainless steel tanks. The wine was then aged for 16 months prior to bottling. Fermentation Temperature: 28°C. 16 months in French tight grain oak barrels (20% second, 30% third fill and 50% fourth fill).

Tasting Note

Exceptionally intense and complex on the nose with blackberry, black cherry and bramble in abundance and subtle hints of forest floor, dark chocolate, aniseed and spicy tobacco. The walk in the Black Forest continues with blue and blackberry dancing on a tight rope with focus and concentration, following through onto a perfectly balanced, fine-grained, velvety palate. The finish lingers with hints of fresh mint, cinnamon and perfume. Complex and structured.

Food Matching

Venison, aged sirloin and hard cheeses.

Technical Details

Varieties:

Cabernet Franc 50%

Malbec 43%

Others 7%

ABV: 14.5%

Closure: Technical cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 16 months

Type: French

% wine oaked: 100

% new oak: None