



Raats, Vlag Vineyard Selection Cabernet Franc, Stellenbosch, South Africa, 2022

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

Two distinct Cabernet Franc vineyards are used to create this wine. One block was planted in 2002 and the other in 2008 both on the Vlaeberg in Polkadraai Hills. This is a vineyard selection of these two blocks blended together to express the granite soils and highlight the minerality and complexity of the Polkadraai Hills ward.

Winemaking

Vlag is a very modern expression of Cabernet Franc. One-third is fermented and aged in a concrete tank, one-third in 300 litre French Oak barrels and one-third in 2500 litre French Oak foudre for 16 months. All three of these components are then blended together in a ratio that compliments each vintage best.

Tasting Note

An inviting, dark, brooding compote-like profile of blueberries and bramble and classic aromas of pencil lead and capsicum. Whiffs of rose petals and exotic spices add to its layers. The dark fruit of the nose follows through onto a juicy, vibrant midpalate with intense flavours of liquorice, red currants and churned soil. The mid-palate is medium to full-bodied, silky smooth in texture and utterly complex, with clever nuances of cedar oak and refreshing acidity to balance. The wine is composed and very focused, with smooth, lithe tannins adding to the dimension and elegance. Gentle hints of dark chocolate, vanilla pod and graphite linger on a dry finish. Just wonderful and very complex!

Food Matching

Food Matching This incredible wine works well with a rack of lamb and lamb shanks. Something that has been tested extensively at the winery!

Product code: 5444

Technical Details

Varieties:

Cabernet Franc 100%



ABV: 13%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 16 Months

Type: French Oak

% wine oaked: 66

% new oak: 33

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