

Raats Original Chenin Blanc 2016 - SOLD OUT

The wine has a distinctive yellow apple and pineapple core, alongside notes of green melon and limes. The wine is thus bursting with fresh fruit flavours. The wine ends with zesty citrus flavours, and has a long mineral finish. The Raats Original Chenin Blanc 2016 is a classic example of a Chenin Blanc made from older vines, grown in very specific soil types. Now in its 16th year of production, the consistency in quality is unquestionable.

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.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Raats Family Wines

winemaker : Bruwer Raats / Gavin Bruwer Slabbert

wine of origin : Coastal Region

analysis : alc : 12.5 % vol rs : 2.8 g/l pH : 3.4 ta : 6.0 g/l

type : White **style :** Dry

pack : Bottle **size :** 750ml **closure :** Screwcap

- 2016 - 91 Points by Wine Spectator (**Feb 2018**).
- 2016 - 91 Points by Wine Spectator (**Feb 2017**).
- 2016 - Double Gold winner at the TOP 100 SA wine Challenge (2017).
- 2016 - scored 91 points by Wine Spectator (**November 2016**).
- 2015 - scored 91 points by Decanter UK (**November 2016**).
- 2015 - 4 stars John Platter 2017
- 2015 - scored 92 points by Tim Atkin - 2016 South Africa Special Report (**September 2016**).
- 2015 - scored 90 points by Wine Spectator (**November 2016**).
- 2015 - scored 90 points by the Wine Enthusiast (**March 2017**).
- 2014 - scored 88 points by Wine Spectator (**April 2016**).
- 2014 - scored 92 points by Neal Martin from The Wine Advocate (**December 2015**).
- 2014 - scored 90 points by Tim Atkin (2015).
- 2014 - SAWI Grand Gold Award (2015).
- 2014 - scored 89 points by Stephen Tanzer (**June 2015**).
- 2014 - scored 91-93 points by Neal Martin from The Wine Advocate (**October 2014**).

ageing : 2 - 4 years (drinks exceptionally well now).

in the vineyard : Produced from vineyards with an average age of 35 years. Vines are grown in both decomposed granite and Table Mountain sandstone soils. Combination of trellised and bush vines, irrigated as well as dry land.

about the harvest: Grapes are picked in three sessions from mid-January to mid-February to enhance flavour diversity.

Grape Sugar: 22° - 24.5° Balling

Acidity: 7g/l

H at Harvest : 3.3

Yield: 7 - 8 ton/ha

in the cellar : 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.

