

# Original Raats Chenin Blanc

Category	White
Grapes	100 % Chenin Blanc
Appellation	Coastal Region (WO)
Producer	Raats Family Wines
Country	South Africa
Region	Western Cape
Size	750 ml
Degree of alcohol	13 %
Serving temperature	10-12 °C
Available	Québec

## Terroir

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.

## Vinification and maturation

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

## Features

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 is a classic example of a Chenin Blanc made from older vines, grown in very specific soil types.

## Food Pairings

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.

## Product code

Québec : 12783524

