

Raats Family Cabernet Franc, Stellenbosch

£27.99



Vintage:	2015
Bottle Size:	75cl
Alcohol %:	14%
Country:	South Africa
Description:	Harmoniously integrated flavours of blackberry, black cherry and plum mingle with tobacco, cinnamon and spice. Tannins are soft and gentle on the palate, and hints of dark chocolate and minerality on the long finish.
Cepages:	Cabernet Franc
Group:	South Africa
Sub group:	Stellenbosch
Colour:	Red
Closure:	Cork
Producer:	
Website:	http://www.raats.co.za/
Organic/Bio Status:	
Food / cocktail match:	Suggestions from the people at Raats: Rosemary rubbed grilled lamb chops or leg of lamb, tarragon chicken, duck breasts with cassis and raspberries, venison with blackberry sauce, flourless chocolate cake
Food / cocktail recipe:	
Press	Decanter Magazine (UK), June 2010 - 'Star performers from the Cape' - Rated 4 stars 18/20. Jancis Robinson Cape favourite, 2009
Awards	5 Star Award - Platter Guide 2014. Decanter Magazine (UK), June 2010 - 'Star performers from the Cape' - Rated 4 stars 18/20. Jancis Robinson Cape favourite, 2009
Other Info:	All vines from Stellenbosch are grown only on decomposed dolomite granite, which gives a great acidity and freshness to the wine and adds

minerality to the finish. Individual vineyard blocks each hand-picked at perfect ripeness last week in Feb till the first week in March. Grapes were hand sorted three times, crushed and left to cold soak on the skins for five days. After fermentation the grapes are basket pressed and allowed to undergo malolactic fermentation in stainless steel tanks and then aged for 18 months before bottling. Neither fined nor filtered. 18 months in French Vicard and Mercury oak barrels (25% new, 25% second, 25% third fill and 25% fourth fill).