

Mvemve Raats de Compostella 2011

Winemakers: Mzokhona Mvemve and Bruwer Raats

Main Variety: Cabernet Franc

Alcohol: 14.5 %

pH: 3.46

RS: 3.3 g/l

TA: 5.9 g/l

Balling: 24 to 25°

Volatile Acidity: 0.56 g/l

Yield: 5 ton/ha

Appellation: Stellenbosch

Type: Red

Style: Dry



Accolades

* Vintage no accolades to date.

* Voted as the most memorable wine in the world for 2011 by British wine writer and critic Neil Martin from The Wine Advocate (**January 2012**)

* Scored a magnificent 96 by Neil Martin from The Wine Advocate and is the highest rated wine from South Africa to date by Robert Parker

(**September 2011**)

* Raats' MR de Compostella was the Exclusive Wine served at the SA Captain's Dinner prior to the 2010 FIFA Soccer World Cup in South Africa

(**June 2010**)

* James Molesworth proclaimed the MR de Compostella, Bruwer's collaboration with Mzokhona Mvemve, as his Top South African Red in Wine Spectator (**January 2009**)

Tasting Notes

Deep, dark intense ruby colour. Red plum and black cherry fruit with a hint of cinnamon. Rich and muscular with mineral, black berry fruit and dark chocolate on the finish. Harmoniously composed of sufficient of each of the five main Bordeaux varieties to ensure none dominates. This wine shows a consistent, linear flavour profile.

Ageing Potential

Bottled in April 2013 and should start showing well for drinking from 2016. This is a wine that can mature over ten years (2021) if stored correctly.

Blend Information

52 % Cabernet Franc, 20% Malbec, 13% Cabernet Sauvignon, 9% Merlot, 6% Petit Verdot.

In The Vineyard

Each variety was harvested separately from specially chosen vineyards in the Stellenbosch area.

Grape Sugar: 24.8° Balling

Acidity: 6.5 g/l

pH at Harvest: 3.45

In The Cellar

The resultant cuvee is called De Compostella ('The Compilation of Stars') and the aim was to make each of the five components able to stand as varietal wines. The wines were tasted blind after one year in the barrel and the blend was then constructed in descending percentages, from the wine which rated highest to that in 5th place.

Wood Ageing

Each variety spent twelve months in barrel as a single varietal before the wine was blended together. Thereafter the blended wine was matured for another 12 months giving a total of 24 months in barrel, a third of which was new French Oak, a further third in 2nd fill and a final third in 3rd fill French oak barrels.

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