

# Raats Family Cabernet Franc 2010

**Winemaker:** Bruwer Raats  
**Main Variety:** Cabernet Franc  
**Alcohol:** 14 %  
**pH:** 3.6  
**RS:** 3.1 g/l  
**TA:** 5.8 g/l  
**Balling:** 24 - 25 °B  
**Yield:** 5 to 6 ton/ha  
**Appellation:** Stellenbosch

**Type:** Red  
**Style:** Dry



## Accolades

- \* Scored 92 by Neil Martin, The Wine Advocate (**January 2013**).
- \* Rated 4.5 Stars, John Platter 2013 (**October 2012**).

## Tasting Notes

This sexy, über-elegant Cabernet Franc shows the stunning heights this grape can attain! It combines a core of luscious blackberry, black cherry, and plum with expressive notes of cinnamon, tobacco, coffee, and spice. Silky tannins caress the palate, and hints of dark chocolate and a great minerality. This wine has a long and supple finish.

## Ageing Potential

7 to 10 years (2017 to 2020) or longer with proper storage.

## Blend Information

100% Cabernet Franc.

## Food Suggestions

Pork Loin with plum and Armagnac sauce.  
Beef Fillet with Truffle sauce.  
Game bird with red wine sauce.  
Any Springbok, Ostrich or Kudu.

## In The Vineyard

**Soil Type:** 100% Decomposed Dolomite Granite.  
**Age of vines:** 18 - 25 years.  
Trellised vines and No irrigation.

All from Stellenbosch and grown only on decomposed dolomite granite, which gives a great acidity and freshness to the wine and adds minerality to the finish.

## About The Harvest

Picking Date: Individual vineyard blocks each hand-picked at perfect ripeness the last week in February till the first week in March.

**Grape Sugar:** 24 - 25° Balling  
**Acidity:** 6.0 g/l  
**pH at Harvest:** 3.45

## In The Cellar

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.  
Fermentation Temperature: 28°C

## Wood Ageing

18 months in French Vicard and Mercury Oak barrels (25% new, 25% second, 25% third fill and 25% fourth fill). Neither fined nor filtered.

## RAATS FAMILY WINES

P O Box 2068  
Vlaeberg Road  
Polkadraai  
Stellenbosch  
7601

South Africa

# RAATS



FAMILY WINES

Tel: +27 (0) 21 881 3078  
Fax: +27 (0) 21 881 3078

E mail: [braats@mweb.co.za](mailto:braats@mweb.co.za)  
Website: [www.raats.co.za](http://www.raats.co.za)