

# Raats Family Red Jasper 2011

**Winemaker:** Bruwer Raats  
**Main Variety:** Cabernet Franc  
**Alcohol:** 14 %  
**pH:** 3.50  
**RS:** 2.6 g/l  
**TA:** 5.7 g/l  
**Balling:** 24 - 25 °B  
**Yield:** 5 to 6 ton/ha  
**Appellation:** Stellenbosch

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



## Accolades

\* No accolades to date.

## Story behind the Wine

The Red Jasper is one of the oldest gemstones and is also the name of our beloved father Jasper Raats Sr., who was one of the founders and viticulturists of Raats Family Wines. This wine is an ode to him and celebrates the effort he put into the cultivation of quality grapes. The Red Jasper gemstone brings hidden feelings to the surface, creates harmony and offers a new perspective on Cabernet Franc.

## Ageing Potential

6 to 8 years (2017 to 2019) or longer with proper storage.

## Blend Information

55% Cabernet Franc, 28% Malbec, 11% Cabernet Sauvignon, 6% Petit Verdot.

## 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.

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 (20% second, 30% third fill and 50% fourth fill).  
Neither fined nor filtered.

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# RAATS



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