



Mvemve Raats de Compostella 2007

main variety Cabernet Franc

vintage 2007

analysis alc: 14 | ph: 3.58 | rs: 2.4 | ta: 6.1 | va: 0.45

type Red

producer Raats Family Wines

style Dry

winemaker Bruwer Raats and Mzo

wine of origin Stellenbosch

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 2009 and should start showing well for drinking from 2012. This is a wine that can mature over ten years (2017) if stored correctly.

blend information

32% Cabernet Franc, 24% Cabernet Sauvignon, 20% Malbec, 16% Petit Verdot, 8% Merlot

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

about the harvest

Yield: 5t/ha

Balling: 24° - 25° B

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.