



Mvemve Raats de Compostella 2013

main variety Cabernet Franc

vintage 2013

analysis alc: 14.5 | ph: 3.53 | rs: 2.3 | ta: 6.0 | va: 0.58

type Red

producer Raats Family Wines

style Dry

winemaker Mzokhona Mvemve

wine of origin Stellenbosch

tasting notes

Deep, dark intense ruby colour. Blackcurrant and black cherry fruit with hints of violets, cedar and cinnamon. Rich and complex 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 with a polished finish. Neal Martin from the Wine Advocate said "To sum up this wine in two words: world class. Ignore at own risk" (November 2013).

[Click here to watch a video of Mzokhona Mvemve and Bruwer Raats on Mvemve Raats de Compostella.](#)

blend information

28% Cabernet Franc, 23% Cabernet Sauvignon, 21% Malbec, 18% Petit Verdot, 10% Merlot

about the harvest

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

Grape Sugar: 24° - 25° Balling

Acidity: 6 -7. g/l

pH at Harvest: 3 - 3.5

Yield: 5ton/ha

in the cellar

In The Cellar

The resultant cuvee is called De Compostella ('The Compilation of Stars') and the aim was to enable each of the five components to stand as varietal wines in its own right. The wines were all tasted blind after a one year period in barrel and the blend was then put together in descending varietal percentages, from the wine which rated the highest to the one in 5th place.

Wood Ageing

Each variety spent twelve months in barrel as a single variety before the wines were blended. Thereafter the blended wine was matured for another 10 months, giving a total of 22 months in barrel, a third of which was in new French Oak, a further third in 2nd fill and a final third in 3rd fill French oak barrels.