



JASPER RAATS WINES

CONCRETE AND CLAY CHARDONNAY



TASTING NOTES

Aroma Profile

Distinct aromas of fresh peach combined beautifully with white apple blossoms, melon & a hint of grapefruit and lemon zest carrying through to the palate, with a clean and refreshing finish.

Terroir

Rooted in the oldest viticulture soil in the world, it is made up of decomposed granite on the lower slopes of the Helderberg Mountain. This vineyard enjoyed the refreshingly cool breezes from False Bay (Atlantic Ocean) during the day and cool night air flowing down the mountain, resulting in even ripening of the berries and good natural acidity. The macro climate is maritime, with cold wet winters and dry, warm summers.

Viticulture

The vineyards are meticulously cared for by hand to ensure maximum quality. Organic and biodynamic practices are employed, which includes not using any pesticides, herbicides or chemical sprays. In addition, farm produced compost, teas and biodynamic preparations are employed.

Origin: Helderberg, Stellenbosch

Winemaker: Jasper Raats

Alc: 12.65% ; **RS:** 4.6 g/l ; **TA:** 5.7 g/l ; **pH:** 3.32

Awards

John Platter – 4.5 stars
Tim Atkin – 90 points

Vinification

The grapes were harvested early morning and whole bunch pressed. The juice was left to settle in stainless steel tanks and transferred to concrete & clay amphora eggs, creating a refreshing and almost mineral quality in the wine. No sulphur was added during the first 6 months. Fermentation started naturally, and no enzymes, fining agents, commercial yeast, or filtration was used.