



JASPER RAATS WINES

DRIEFONTEIN BLANC



"I prefer a cool site for my Sauvignon Blanc as I like ripe flavours without losing the acidity." Jasper Raats

Origin: Helderberg, Stellenbosch

Winemaker: Jasper Raats

Alc: 12.9% ; **RS:** 4.3 g/l ; **TA:** 5.2 g/l ; **pH:** 3.53

Awards

John Platter – 4.5 stars

Tim Atkin – 90 points

TASTING NOTES

Aroma Profile

Ripe tropical flavours complimented by a subtle minerality that contributes towards a wonderful and refreshingly long finish.

Terroir

The Sauvignon Blanc originates from a tiny block on Driefontein, the farm against the slopes of the Helderberg where I currently live. This must be one of the coolest parcels in the Stellenbosch area with the cooling breezes off False Bay cooling it down on hot days.

Viticulture

A minimum interference approach is taken in the vineyards to get a true reflection of the unique terroir. Vertical shoot positioned trellised vines of 8 and 12 years old were used to produce grapes in cooler pockets of Stellenbosch.

Vinification

This wine has been naturally fermented containing no enzymes, preservatives or stabilisers. The wine spent 10 months in French oak barrels before being bottled. It will improve over the next 5 years and may contain harmless sediment.