



# JR

## JASPER JR RAATS

### VINE TALKER

#### ESTATE AND TERROIR



Helderberg, Stellenbosch Appellation



50 Ha (38 Ha under vine), Established 1841



Mediterranean climate with unique maritime influence from Atlantic Ocean 3 miles away



Micro drip irrigation from Estate Reservoir



120 - 180m above sea level  
North-facing slopes, varying aspect



**Star Varieties:** Chardonnay, Chenin Blanc, Verdelho, Sauvignon Blanc, Pinot Noir, Cinsaut, Pinotage, Syrah, Cabernet Sauvignon

**Age of Vines:** 1974 ('Die Plêk' Cinsaut)

**Rootstock:** Richter 99, Richter 110

**Clones:** Varying, refer to technical sheets.

**Trellis:** Pergola Trellis, Guyot Trellis, VSP, Bush Vine

**Farming:** Biodynamic holistic system following lunar eclipse cycle to protect and respect organic ecosystem of the farm. Nguni cattle, ducks for weed control and natural compost enriched with biodynamic preparations 500 - 508. Thick cover crops of legumes and peas. Innovative pergola trellising for cooler microclimates with natural aeration for fruit with vibrancy and freshness. No chemicals, no herbicides - just nature's rhythm.

#### SOILS

Iron-rich Koffieklip  
Decomposed Granite  
Clay Subsoils





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#### CELLAR APPROACH

Single-Vineyard Approach: Cellar Master Jasper Raats champions an organic ethos in every aspect of winemaking, focusing on single vineyard blocks to craft unique wines of purity, texture, endurance. This approach prioritizes exceptional wine quality and minimizes environmental impact to maintain ecological balance. Capturing the distinctive terroir, through minimal intervention with vessels that allow the wine to breathe to express vintages. With no additives or enzymes involved, the emphasis is on nature, patience, and time, allowing the characteristics of each vineyard to shine. Very low sulphur.



#### VESSELS

French Oak (New & Neutral Oak)  
Concrete Egg  
Stainless Steel Tanks  
Clay Amphorae  
Foudres



Work guided by lunar calendar with pruning on root days and harvesting on fruit days. Innovative use of compost, trellis and precision farming. Solar powered and low carbon footprint for production.



Yeasts

Native Yeast used

**Filtering:** No

**Fining:** No

**Vegan Friendly:** Yes

**Closure:** Screwcap, Cork (Diam)

**Bottles:** Recycled locally made glass  
Lightweight bottles (from 395g)

