

Raka Chenin Blanc 2008

main variety Chenin Blanc

vintage 2008

analysis alc: 14% | ph: 3.61 | rs: 2.2 | ta: 5.4

type White

producer Raka Wines

style Off Dry

winemaker Pieter Dreyer

taste Fruity

wine of Coastal Area

body Medium

tasting notes

Appearance: Yellow, lime green colour Bouquet & Palate: Yellow, lime green colour. Guava with hints of fresh straw on nose. Rich, racy and full on middle palate This fruity, well-balanced wine is distinguishable by its mango and honey aromas on the nose. On the palate, it has a core of fruit with hints of nuts and honey.

blend information

100% Chenin Blanc

in the cellar

All grapes were hand picked and sorted before being crushed directly in to the press where skin contact was allowed for 8 hours. Inoculated with our yeast cultures after pressing the juice fermented at 16 degrees celcius. 30% of the wine was barrel fermented. Extended lees contact was allowed after fermentation and the wine was allowed to naturally clarify under gravity prior to filtering, blending and bottling.

