

Raka Biography Shiraz 2007

main variety Shiraz

vintage 2007

analysis alc: 14.0 | ph: 3.67 | rs: 3.0 | ta: 5.20

type Red

producer Raka Wines

style Dry

winemaker Josef Dreyer

taste Herbaceous

wine of Klein River

body Full

tasting notes

Appearance: Rich purple colour

Wine Style: Dry Nose & Palate: Peppery Karoo bush aromas with hints of vanilla sweetness and linden. These aromas follow through on a silky full body palate, with ripe plum and chocolate flavours. Well rounded tannins ending in a pleasant, long lingering aftertaste.

blend information

87% Shiraz

4% Viognier

9% Morvedre

about the harvest

All grapes were handpicked and sorted twice.

in the cellar

Pure yeast culture was inoculated. The juice was pumped over the skins 3 - 5 times per day for 5 days. Once fermentation was complete, the wine was drained off the primary lees and transferred to a resting tank. Malolactic fermentation and a brief settling period preceded the transfer of the wine to a combination of 225 litre barrels of French and American oak types.

