

Raka Rosé 2009		
main variety Sauvignon Blanc		vintage 2009
analysis alc: 13   ph: 3.4   rs: 4.5   ta: 5.3		
type Rose	producer Raka V	Vines
style Dry	winemaker Josef Dreyer	
taste Fruity	wine of Klein River	
testing potes		

## tasting notes

Appearance: Bright clear in colour with an orange tinge The aromas are complex. Rich flavours of prunes and crushed strawberry, complimented by hints of honey. The same characters carries through on the palate with a refreshing crisp, sweetish finish.

## blend information

97% Sauvignon Blanc, 3% Cabernet Franc

## food suggestions

Served well chilled, this wine is well suited to any seafood, pasta and cold meats. Also delightful on its own!

## in the cellar

All red grapes were hand picked and sorted before being crushed directly in to the tanks were skin contact is allowed for 4 hours. 6-15% of each variety were extracted to give the variety a deeper colour. The exctrated juice are then inoculated by pure yeast cultures to optimize the fermentation process at around 16 degrees celsius. The wine was allowed to naturally clarify itself under gravity prior to filtering and bottling.