

Raka Chenin Blanc 2009

main variety Chenin Blanc

vintage 2009

analysis alc: 13.5 | ph: 3.45 | rs: 1.7 | ta: 5.2

type White

producer Raka Wines

style Off Dry

winemaker Pieter Dreyer

taste Fruity

wine of Coastal Area

body Medium

tasting notes

Appearance: Lime green color

Bouquet: Palate The aroma embrace hints of honey, melon, peach and other fruits with light oak tones. The crisp taste is due to the acid level of the wine, the "sweet fruit taste" lingers on the pallet. It's perfect with light dishes and complements most appetizers.

blend information

100% Chenin Blanc

about the harvest

All grapes were hand picked.

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° C. 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.

