

Raka Quinary 2006

main variety Cabernet Sauvignon | vintage 2006

analysis alc: 14 | ph: 3.52 | rs: 2.4 | ta: 6.0

type	Red	producer	Raka Wines
style	Dry	winemaker	Josef Dreyer
taste	Fruity	wine of	Coastal
body	Full		

tasting notes

Appearance: Rich deep ruby colour
This Bordeaux blend reveals a complex nose of spice and blackberries with a touch of mint and cigar box. The wine is well balanced with a full mouth feel which will improve with ageing up to 8 years.

ageing potential

Can keep up till 8 years from vintage.

blend information

63 % Cabernet Sauvignon
13% Cabernet Franc
9% Merlot
8% Malbec
7% Petit Verdot

about the harvest

The grapes were hand picked.

in the cellar

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