



Raka Mourvèdre 2011

main variety Mourvedre

vintage 2009

analysis alc: 14.00 | ph: 3.52 | rs: 4.2 | ta: 4.2

type Red

producer Raka Wines

style Dry

winemaker Josef Dreyer

tasting notes

Appearance: Deep purple colour. Bouquet & Palate: Nose of dark ripe berries and meaty spice, typical of the varietal. Palate shows spice with savory rather than fruity flavours. The wine finishes with coriander and pepper - a nice long aftertaste.

blend information

100% Mourvèdre

about the harvest

All grapes were hand picked.

in the cellar

All grapes were sorted before a 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 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 and American oak types.