



## Raka Sauvignon Blanc 2013

main variety Sauvignon Blanc

vintage 2013

analysis alc: 13.00 | ph: 3.49 | rs: 1.2 | ta: 5.9

type White

producer Raka Wines

style Dry

winemaker Josef Dreyer

taste Fruity

body Medium

### tasting notes

Appearance: Clear, lime green in colour.

Wine Style: Dry.

Bouquet and Palate: This is a crisp, elegant and fresh Sauvignon blanc with citrus and mineral tones on the nose. On the palet the wine is fruitier with gooseberry and lemon characters; these follow through to a dry integrated acidity.

### blend information

100% Sauvignon Blanc

### food suggestions

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

### about the harvest

All grapes were hand picked

### in the cellar

After harvesting, all grapes were sorted before being crushed directly in to the press where skin contact was allowed for 8 hours. Pure yeast cultures were inoculated in the juice after pressing in order to optimize the fermentation process at around 16°C. Extended lees contact was allowed after fermentation and the wine was allowed to naturally clarify under gravity prior to filtering and bottling.