



Raka Rosé 2014

main variety Merlot

vintage 2013

analysis alc: 13.5 | ph: 3.43 | rs: 2.4 | ta: 6.1

type Rose

producer Raka Wines

style Dry

winemaker Josef Dreyer

taste Fruity

tasting notes

Appearance: melon pink colour

Bouquet and Palate: The rose has a melon pink colour and shows sweetish characters of candy floss and berry jam. On the palate the wine reveals to be completely dry with a spicy grip. It has a soft berry finish.

blend information

21% Merlot, 19% Shiraz, 18% Cabernet Sauvignon, 16% Cabernet Franc, 11% Malbec, 11% Mourvedre, 4% Petit Verdot

food suggestions

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

about the harvest

All grapes were hand picked.

in the cellar

All grapes were sorted before being crushed directly in to the tanks where skin contact is allowed for 4 hours. 6 - 15% of each variety were extracted and inoculated with pure yeast cultures to optimize fermentation at around 16° C. The wine was allowed to naturally clarify under gravity prior to filtering and bottling.