



Raka Sangiovese 2012

main variety Sangiovese

vintage 2011

analysis alc: 14.5 | ph: 3.61 | rs: 3.4 | ta: 5.6

type Red

producer Raka Wines

style Dry

winemaker Josef Dreyer

wine of Klein River

body Medium

tasting notes

Appearance: Soft, ruby with slightly purple colour.

Bouquet & Palate: Ripe, easy and sweet with mulberry flavours and earthy tones. It has firm dry tannins.

blend information

100% Sangiovese

food suggestions

Pizza and pasta.

about the harvest

All grapes were hand picked.

in the cellar

All grapes were hand sorted, then cold soaked after destemming, and a pure yeast culture, BM 45, was inoculated. The juice was pumped over the skins 3-5 times per day for 5 days, with twice daily punch-downs. 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 being moved to a combination of 225 litre French and Hungarian oak barrels.