

main variety Malbec vintage 2012 main variety Malbec vintage 2012 analysis alc: 14.0 | ph: 3.54 | rs: 1.7 | ta: 5.4 type Red producer Raka Wines style Dry winemaker Josef Dreyer taste Fruity

tasting notes

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The Malbec has a deep violet coloUr, plum-like aromas and cherries on the nose. The wine has a soft mouthfeel, non-aggressive tannins with vanilla and fruity tones

blend information

100% Malbec

about the harvest

All grapes were hand picked and sorted in the vineyards.

in the cellar

A second berry sorting was done in the cellar, before a pure yeast culture was inocculated. The juice was pumped over the skins 3-5 times per day and manuel punch downs done for 5 days. Once fermentation was complete, the wine was drained off the primary lees and transferred to a resting tank. Malolactic fermentation and a brief settling period preceded the wine's transfer to a combination of 225 litre barrels of French oak types. (25% New)