



Raka Quinary 2010

main variety Cabernet Sauvignon

vintage 2010

analysis alc: 14.00 | ph: 3.56 | rs: 2.2 | ta: 5.5

type Red

producer Raka Wines

style Dry

winemaker Josef Dreyer

taste Fruity

wine of Klein River

body Full

tasting notes

Intense deep red colour with blackcurrant and cherry on the nose. The palate is well structured and pure with soft tannins and a lingering fruity aftertaste.

blend information

40% Cabernet Sauvignon, 10% Cabernet Franc, 32% Merlot, 8% Malbec, 10 % Petit Verdot

about the harvest

All grapes were hand picked in small lug boxes pre-cooled to 5 degrees and sorted twice before a pure yeast culture was inoculated.

in the cellar

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 liter barrels of French (80%) and American(20%) oak types (25% first full the rest second third and forth full.) The wine spent between 12- 14 months in barrel before bottling and labelling.