



Raka Petit Verdot 2010

main variety Petit Verdot

vintage 2010

analysis alc: 14.0 | ph: 3.64 | rs: 2.1 | ta: 5.4

type Red

producer Raka Wines

style Dry

winemaker Josef Dreyer

tasting notes

This deep ruby-hued wine offers intense dark cherry and blackcurrant flavours with great fruit purity. It has refreshing acidity and rich, complex savoury support.

blend information

100% Petit Verdot

in the vineyard

Wine-growing aread: Kleinriver

about the harvest

All grapes were hand picked and sorted in the vineyards.

in the cellar

All grapes were hand picked and sorted in the vineyards. A second berry sorting was done in the cellar, before a pure yeast culture was inoculated. 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 litre barrels of French oak types. (25% New).

Appearance plum colour

Wine Style: Dry