



Raka Sangiovese 2014

main variety Sangiovese

vintage 2014

analysis alc: 14.0 | ph: 3.53 | rs: 3.3 | ta: 5.8

type Red

producer Raka Wines

style Dry

winemaker Josef Dreyer

wine of Klein River

body Medium

tasting notes

The nose shows freshness with sundried tomato, red peppers and clove spice. The pallet reveals roasted tomatoes and spicy tones from the oak, supple tannins and a clean finish. Appearance: Clear Ruby Colour

blend information

100% Sangiovese

about the harvest

All grapes were hand picked.

in the cellar

All grapes were sorted twice before a pure yeast culture, BM 45, 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 being moved to a combination of 225 litre French and Hungarian oak barrels.