



Raka Quinary 2013

main variety Cabernet Sauvignon

vintage 2013

analysis alc: 14.00 | ph: 3.63 | rs: 2.5 | ta: 5.6

type Red

producer Raka Wines

style Dry

winemaker Josef Dreyer

taste Fruity

wine of Klein River

body Full

tasting notes

A rich full bodied blend with aromas of fruit scents and flavors of cassis, blackberry and dark cherry. On the pallet the same fruit tones are complimented with spice and well integrated oak; complex with fine tannins.

Apperance: Dark Plum Colour

blend information

48% Cabernet sauvignon, 29% Merlot, 12% Cabernet Franc, 7% Petit Verdot, 4% Malbec

about the harvest

All grapes were hand picked in small lug boxes.

in the cellar

Grapes were pre cooled to 5° and sorted twice 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 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.