



Raka Sauvignon Blanc 2017

main variety Sauvignon Blanc

vintage 2017

analysis alc: 13.5 | ph: 3.37 | rs: 1.8 | ta: 6.3

type White

producer Raka Wines

style Dry

winemaker Josef Dreyer

taste Fruity

wine of origin Klein River

body Soft

tasting notes

The nose is clean and fresh with expressive fruity flavours, grapefruit and melon. These flavours follow through on the pallet with lovely minerality and green apple finish.

blend information

100% Sauvignon Blanc

food suggestions

Served well chilled, this wine is well suited to any seafood and cold meats. Also delightful on its own!

about the harvest

All grapes were hand picked

in the cellar

All grapes were sorted before being crushed directly in to the press where skin contact was allowed for 8 hours. Pure yeast cultures were inoculated in the juice after pressing in order to optimize the fermentation process at around 16° C. Extended lees contact was allowed after fermentation and the wine was allowed to naturally clarify under gravity prior to filtering and bottling.