



## 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.