



Raka Quinary 2014

main variety Cabernet Sauvignon

vintage 2014

analysis alc: 14.00 | ph: 3.69 | rs: 3.4 | ta: 5.5

type Red

producer Raka Wines

style Dry

winemaker Josef Dreyer

taste Fruity

wine of origin Klein River

body Full

tasting notes

Appearance: Dark plum colour

Intense deep red colour with blackcurrant and cherry on the nose. The palate is well structured and pure with soft tannins and a lingering fruity aftertaste.

blend information

41% Cabernet sauvignon, 35% Merlot, 12% Cabernet Franc, 7% Petit Verdot, 5% 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 (25% first fill) and the rest second and third fill and fourth fill). The wine spent between 12- 14 months in barrel before bottling and labelling.