



Raka Quinary 2015

main variety Cabernet Sauvignon

vintage 2015

analysis alc: 14.00 | ph: 3.57 | rs: 2.8 | ta: 5.6

type Red

producer Raka Wines

style Dry

winemaker Josef Dreyer

taste Fruity

wine of Klein River

body Full

tasting notes

Appearance: Dark plum colour

Bouquet & Palate: Well defined leafy liquorice and forest floor earthiness on the nose carried through on the palate complemented by oak with a full rich aftertaste.

blend information

50% Cabernet Sauvignon, 8% Cabernet Franc, 34% Merlot, 4% Malbec, 4% Petit Verdot

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 labeling.