

Raka Quinary Magnum in wooden box

main variety Cabernet Sauvignon

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

type Red

producer Raka Wines

style Dry

winemaker Josef Dreyer

taste Fragrant

wine of Klein River

body Full

tasting notes

Dark, deep red colour. Bold aromas of blackcurrant and mulberries with hints of aromatic herbs. The palette is finely formed and elegant with forest floor earthiness complemented by the blackcurrant fruitiness. Long, soft, lingering fruity finish.

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°C 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 litre barrels of French oak (25% first fill the rest second third and fourth fill.) The wine spent between 12- 14 months in barrel before bottling and labelling.

