

## Raka Cabernet Franc 2016 main variety Cabernet Franc vintage 2016 analysis alc: 14 | ph: 3.5 | rs: 2.3 | ta: 5.7 type Red producer Raka Wines style Dry winemaker Josef Dreyer wine of Klein River

tasting notes

The nose exposes floral aromas with spice and tobacco leaf notes. The palate is full bodied, with cherries and blackcurrant and firm but silky tannins.

blend information

100% Cabernet Franc

body Medium

in the vineyard

Wine-growing Area: Kleinriver Ward

about the harvest

All grapes were hand picked.

in the cellar

All grapes were hand picked and sorted 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 oak types. The wine spent between 12 - 14 months is barrel before bottling and labeling.