

Raka Cabernet Franc 2017 main variety Cabernet Franc vintage 2017 analysis alc: 14 | ph: 3.64 | rs: 2.5 | ta: 5.5 type Red producer Raka Wines style Dry winemaker Josef Dreyer wine of Klein River

tasting notes

Floral aromas with spice and liquorice on the nose. The palate is full rounded and refined showing fresh red fruit, slight smoky and herbal tones with a rich finish.

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.