



Raka Sangiovese 2021

main variety Sangiovese

vintage 2021

analysis alc: 14 | ph: 3.64 | rs: 3.5 | ta: 5.3

type Red

producer Raka Wines

style Dry

winemaker Josef Dreyer

taste Fruity

wine of Klein River

body Medium

tasting notes

The Raka Sangiovese has a deep raspberry colour. On the nose flavours of sweet and sour cherries with roasted tomato and hints of oregano. The palate is well balanced with additional layers of spicy earthy tones. A natural acidity adds to the lingering aftertaste.

blend information

100% Sangiovese

about the harvest

All grapes were hand picked.

in the cellar

Grapes were sorted twice before a pure yeast culture, BM 45, 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 of French and Hungarian oak types.