

Raka Sauvignon Blanc 2006

main variety Sauvignon Blanc

vintage 2006

analysis alc: 14.0 | ph: 3.2 | rs: 1.4 | ta: 5.60

type White

producer Raka Wines

style Dry

winemaker Danelle van Rensburg

wine of Coastal

tasting notes

Appearance: Pale straw colour
Bouquet: All the classic aromas and flavours of gooseberries, fresh tropical fruit and green peppers give the wine its youthful vibrance and fresh appeal.
Palate: Great harmony between the nose and palate, with lemony-fruit, green figs and a subtle flintiness on the palate.

blend information

100% Sauvignon Blanc

food suggestions

Served well chilled, this wine is well suited to any seafood and cold meats. Also delightful on its own!

in the vineyard

Wine-growing Area: Western Cape, Kleinriver Ward

about the harvest

All grapes were hand picked.

in the cellar

The grapes were sorted twice before skin contact in the press. Pure yeast cultures were inoculated in the juice after pressing in order to optimize the fermentation process at around 16°C. No extended lees contact was allowed after fermentation and the wine was allowed to naturally clarify itself under gravity prior to filtering and bottling.