

Raka Spliced 2005

main variety Cabernet Sauvignon

vintage 2005

analysis alc: 14.0 | ph: 3.76 | rs: 2.6 | ta: 6.2

type Red

producer Raka Wines

style Dry

winemaker Josef Dreyer

wine of Coastal

tasting notes

Appearance: Clear ruby colour

Wine Style: Dry

Bouquet & Palate: Clear ruby colour. Rich dark berry aromas, incredible fruit concentration with hints of caramel on the nose. Easy drinking wine, smoky tobacco on the palate.

blend information

80% Cabernet Sauvignon, 15% Ruby Cabernet, 4% Cabernet Franc, 1% Malbec

about the harvest

All grapes were hand picked and hand sorted in the vineyards.

in the cellar

The grapes are being destemmed and crushed directly into tanks 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. 85% of the wine spent 12 months in barrel before bottling and labeling.

