

Raka Spliced 2007

main variety Malbec

vintage 2007

analysis alc: 14.0 | ph: 3.67 | ta: 5.20

type Red

producer Raka Wines

style Dry

winemaker Josef Dreyer

wine of Western Cape

tasting notes

Appearance: Beautiful red colour

Wine Style: Dry

Nose & Palate: A soft, fruity wine with delicate ripe red fruit, berries, prunes and slight oak spices flavours. With the subtle use of oak, this wine has a wonderfully appealing balance between fruit and wood. Palate is generous and full with lots of fruity tones.

blend information

43% Malbec

43% Cabernet Sauvignon

14% Ruby Cabernet

about the harvest

All grapes were handpicked and sorted twice.

in the cellar

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 off the primary lees and transferred to a resting tank. Malolactic fermentation and a brief settling period preceded the transfer of the wine to a combination of 225 litre barrels of French and American oak types.

