

Erica Shannonea 2011

main variety Sauvignon Blanc

vintage 2011

analysis alc: 13.5 | ph: 3.47 | rs: 2.0 | ta: 6.0

type White

producer Raka Wines

style Dry

winemaker Josef Dreyer

taste Fruity

wine of Cape South Coast

body Light



tasting notes

Appearance: Pale straw colour.

Style of Wine: Dry.

Bouquet and Palate: A light and fruity wine for any occasion. Citric tones from the Chardonnay are complemented by goosberries and peach from the Sauvignon blanc, which carries through on the palate with a hint of greenpepper. The wooded Chardonnay ensures a rich finish.

blend information

86% Sauvignon Blanc, 14% Chardonnay

food suggestions

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

about the harvest

All grapes were hand picked and sorted before skin contact in the press.

in the cellar

The grapes were crushed directly into the press where skin contact was allowed for 8 hours. Pure yeast cultures were inoculated to optimize the fermentation process at around 16 degrees Celsius. Extended lees contact was allowed after fermentation and the wine was allowed to naturally clarify under gravity prior to filtering and bottling. The 14% Chardonnay spend 3 months in new French oak.

