



Raka Spliced 2010

main variety Merlot

vintage 2010

analysis alc: 13.5 | ph: 3.63 | rs: 2.4 | ta: 5.3

type Red

producer Raka Wines

style Dry

winemaker Josef Dreyer

taste Herbaceous

wine of Western Cape

body Full

tasting notes

Appearance: Ruby red with purple rim.

Style of Wine: Dry.

Nose and Palate: Perfect house wine. The wine has redberry flavours on the nose with herbs and spices coming from the Mourvèdre (oregano, white pepper and cloves). Full palate with some spice soft rounded juicy tannins.

blend information

26% Merlot, 22% Cabernet Franc, 20% Ruby Cabernet, 16% Cabernet Sauvignon, 12% Mourvèdre, 4% Shiraz

about the harvest

All grapes were handpicked and sorted in the vineyards.

in the cellar

A second berry sorting was done in the cellar, before a pure yeast culture was inoculated. The juice was pumped over the skins 3 - 5 times per day and manual punch downs done 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 wine's transfer to a combination of 225 litre barrels of French oak types (25% new). The Ruby Cabernet was sourced from warmer areas to blend with the rest.