

Raka Sangiovese 2010

main variety Sangiovese

vintage 2010

analysis alc: 15.0 | ph: 3.59 | rs: 4.5 | ta: 6.0

type Red

producer Raka Wines

style Dry

winemaker Josef Dreyer

wine of Kleinriver Ward

tasting notes

Appearance: Soft, Ruby with slightly purple colour

Very attractive wine, friendly savouriness with a hint of sour cherries. Lingering finish and tactfully oaked. Surprisingly elegant.

blend information

100% Sangiovese

about the harvest

All grapes were hand picked.

in the cellar

After harvest, all grapes were sorted, then cold soaked after destemming, and a pure yeast culture, BM 45, was inoculated. The juice was pumped over the skins 3-5 times per day for 5 days, with twice daily punch-downs. 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 being moved to a combination of 225 litre French and Hungarian oak barrels.

