

Erica Shannonea 2012

main variety Sauvignon Blanc

vintage 2012

analysis alc: 13.5 | ph: 3.79 | rs: 2.6 | ta: 4.9

type White

producer Raka Wines

style Dry

winemaker Josef Dreyer

taste Fruity

wine of Western Cape

body Full

tasting notes

Appearance: Pale straw colour

Wine Style: Dry

Aroma & Palate: A delightful surprising nose of ripe melon and tropical fruit carrying through to a full palate with subtle flavours of spice and apple. Medium after taste.

blend information

91% Sauvignon Blanc, 9% 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.

in the cellar

The grapes were sorted before being 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 9% Viognier spend 3 months in new French oak.

