Raka Sauvignon Blanc 2013

main variety Sauvignon Blanc | vintage 2013

analysis alc: 13.00 | ph: 3.49 | rs: 1.2 | ta: 5.9

type White
style Dry
taste Fruity
body Medium

producer Raka Wines
winemaker Josef Dreyer

tasting notes

Appearance: Clear, lime green in colour.
Wine Style: Dry.
Bouquet and Palate: This is a crisp, elegant and fresh Sauvignon blanc with citrus and mineral tones on the nose. On the palet the wine is fruitier with gooseberry and lemon characters; these follow trough to a dry integrated acidity.

blend information

100% Sauvignon Blanc

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

After harvesting, all grapes were sorted before being crushed directly in to the press where skin contact was allowed for 8 hours. Pure yeast cultures were inoculated in the juice after pressing in order to optimize the fermentation process at around 16°C. Extended lees contact was allowed after fermentation and the wine was allowed to naturally clarify under gravity prior to filtering and bottling.