



## Raka Rosé 2014

main variety Merlot

vintage 2013

analysis alc: 13.5 | ph: 3.43 | rs: 2.4 | ta: 6.1

type Rose

producer Raka Wines

style Dry

winemaker Josef Dreyer

taste Fruity

### tasting notes

Appearance: melon pink colour

Bouquet and Palate: The rose has a melon pink colour and shows sweetish characters of candy floss and berry jam. On the palate the wine reveals to be completely dry with a spicy grip. It has a soft berry finish.

### blend information

21% Merlot, 19% Shiraz, 18% Cabernet Sauvignon, 16% Cabernet Franc, 11% Malbec, 11% Mourvedre, 4% Petit Verdot

### food suggestions

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

### about the harvest

All grapes were hand picked.

### in the cellar

All grapes were sorted before being crushed directly in to the tanks where skin contact is allowed for 4 hours. 6 - 15% of each variety were extracted and inoculated with pure yeast cultures to optimize fermentation at around 16° C. The wine was allowed to naturally clarify under gravity prior to filtering and bottling.