Raka Cabernet Sauvignon 2010

main variety Cabernet Sauvignon | vintage 2010

analysis alc: 14.5 | ph: 3.51 | rs: 2.4 | ta: 5.8

type Red
style Dry
taste Fruity
body Full

producer Raka Wines
winemaker Josef Dreyer

tasting notes

Appearance: Rich deep ruby colour.
This is an elegant, structured wine with berry fruit aromas and soft mint on the palate. A full-bodied wine with well-integrated oak, it has beautiful depth of character which will ensure successful ageing.

blend information

100% Cabernet Sauvignon

about the harvest

The grapes were hand picked.

in the cellar

Grapes were sorted twice before a pure yeast culture inoculated. The juice was pumped over the skins 3-5 times per day for 5 days. 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 to a combination of 225 litre barrels of French oak types. The wine spent between 12 and 14 months in barrel before bottling and labeling.