Raka Chenin Blanc 2013

main variety Chenin Blanc | vintage 2013

analysis alc: 13.5 | ph: 3.31 | rs: 1.6 | ta: 5.3

type	White	producer	Raka Wines
style	Off Dry	winemaker	Pieter Dreyer
taste	Fruity	wine of	Robertson
body	Medium		

tasting notes

Appearance: Lime green colour.
Bouquet and Palate: A fresh slightly oaked wine with apple pie and light vanilla flavours. Mouthfilling, rounded, with bee's wax and cider on the palate and good zesty finish.

blend information
100% Chenin Blanc

in the vineyard
Wine-growing Area: Coastal area

about the harvest
All grapes were hand picked.

in the cellar
All grapes were hand picked and sorted before being crushed directly in to the press were skin contact was allowed for 8 hours. Inocculated with oure yeast cultures after pressing the juice fermented at 16 degrees celcuis. 30% of the wine was barrel fermented. Extended lees contact was allowed after fermentation and the wine was allowed to naturally clarify under gravity prior to filtering, blending and bottling.