



Raka Spiced 2013

main variety Shiraz

vintage 2013

analysis alc: 14.00 | ph: 3.67 | rs: 3.2 | ta: 5.20

type Red

producer Raka Wines

style Dry

winemaker Josef Dreyer

taste Herbaceous

wine of Western Cape

body Full

tasting notes

Appearance: Beautiful red colour

Nose: A soft, fruity wine with delicate ripe red fruit, berries, prunes and slight oak spices flavours. With the subtle use of oak, this wine has a wonderfully appealing balance between fruit and wood.

Palate is generous and full with lots of fruity tones.

blend information

32% Shiraz, 18% Cabernet Sauvignon, 36% Merlot, 14% Mourvedre

food suggestions

Boerewors Baebecue Spare ribs Spicy stew Chicken liver parfait Guinea fowl Gourmet burgers
Butternut soup.

about the harvest

All grapes were hand picked and sorted in the vineyards.

in the cellar

A second berry sorting was done in the cellar, before a pure yeast culture was inoculated. The juice was pumped over the skins 3-5 times per day and manual punch downs done for 5 days. Once fermentation was complete, the wine was drained off the primary lees and transferred to a resting tank. Malolactic fermentation and a brief settling period preceded the wine's transfer to a combination of 225 litre barrels of French oak types. (25% New).