



Raka Spliced 2015

main variety Shiraz

vintage 2015

analysis alc: 14.00 | ph: 3.62 | rs: 3.2 | ta: 5.5

type Red

producer Raka Wines

style Dry

winemaker Josef Dreyer

taste Herbaceous

wine of Cape South Coast

body Full

tasting notes

Appearance: Ruby red with purple rim

Style of grapes: Dry

Nose & Palate: Easy drinking red with aromatic berry fruits and spice notes on the nose. Medium-bodied palate with juicy texture and berry flavours with an earthy spicy tone complimented by a slight oak finish.

blend information

43% Shiraz, 25% Merlot, 11% Cabernet Franc, 9% Malbec, 8% Mourvedre, 4% Viognier

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 wines transfer to a combination of 225 litre barrels of French oak types. (25% New)