



## 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)