



## Raka Sauvignon Blanc 2018

main variety Sauvignon Blanc

vintage 2018

analysis alc: 13.5 | ph: 3.59 | rs: 1.3 | ta: 5.2

type White

producer Raka Wines

style Dry

winemaker Josef Dreyer

taste Fruity

wine of Klein River

body Soft

### tasting notes

A crisp wine with a good balance between tropical fruit and integrated smooth acidity. Asparagus, tinned peas and gooseberries on the nose, with citrus fruit and crisp apple on the palate.

### blend information

100% Sauvignon Blanc

### food suggestions

Served well chilled, this wine is well suited to any seafood and cold meats. Also delightful on its own!

### about the harvest

All grapes were hand picked

### in the cellar

All grapes were sorted before being crushed directly in to the press where skin contact was allowed for 8 hours. Pure yeast cultures were inoculated in the juice after pressing in order to optimize the fermentation process at around 16° C. Extended lees contact was allowed after fermentation and the wine was allowed to naturally clarify under gravity prior to filtering and bottling.