



Raka Quinary 2016

main variety Cabernet Sauvignon

vintage 2016

analysis alc: 14.00 | ph: 3.53 | rs: 2.9 | ta: 6.0

type Red

producer Raka Wines

style Dry

winemaker Josef Dreyer

taste Fruity

wine of Klein River

body Full

tasting notes

Dark plum colour. A soft appealing wine with flavours of tea leaf, star anise and succulent black cherries. These are well balanced with supple textured oak.

blend information

45% Cabernet Sauvignon, 13% Cabernet Franc 31% Merlot, 6% Malbec, 5% Petit Verdot

about the harvest

All grapes were hand picked in small lug boxes.

in the cellar

Grapes were pre cooled to 5°C and sorted twice before a pure yeast culture was inoculated. The juice was pumped over the skins 3-5 times per day for 5 days. Once fermentation was complete, the wine was drained of the primary lees and transferred to a resting tank. Malolactic fermentation and a brief settling period preceded the wine to a combination of 225 litre barrels of French oak (25% first fill the rest second third and fourth fill.) The wine spent between 12- 14 months in barrel before bottling and labelling.