



Raka Sangiovese 2015

main variety Sangiovese

vintage 2015

analysis alc: 14.0 | ph: 3.53 | rs: 3.0 | ta: 6.0

type Red

producer Raka Wines

style Dry

winemaker Josef Dreyer

taste Fruity

wine of Klein River

body Medium

tasting notes

Soft, Ruby with slightly purple colour. Raka Sangiovese 2015 shows the fruity charm and flavours of the variety. Hints of tomato cocktail and raisins with a slight wiff of fresh garden herbs and tamed leather. Medium finish

blend information

100% Sangiovese

about the harvest

All grapes were hand picked.

in the cellar

Grapes were sorted, then cold soaked after destemming, and a pure yeast culture, BM 45, was inoculated. The juice was pumped over the skins 3-5 times per day for 5 days, with twice daily punch-downs. 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 being moved to a combination of 225 litre French and Hungarian oak barrels.