Raka Cabernet Franc 2017

main variety Cabernet Franc | vintage 2017

analysis alc: 14 | ph: 3.64 | rs: 2.5 | ta: 5.5

type Red
style Dry
body Medium

producer Raka Wines
winemaker Josef Dreyer
wine of Klein River

tasting notes
Floral aromas with spice and liquorice on the nose. The palate is full rounded and refined showing fresh red fruit, slight smoky and herbal tones with a rich finish.

blend information
100% Cabernet Franc

in the vineyard
Wine-growing Area: Kleinriver Ward

about the harvest
All grapes were hand picked.

in the cellar
All grapes were hand picked and sorted 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 liter barrels of French oak types. The wine spent between 12- 14 months is barrel before bottling and labeling.