Raka Quinary 2018

main variety Cabernet Sauvignon | vintage 2018

analysis alc: 14 | ph: 3.61 | rs: 2.7 | ta: 5.1

type	Red	producer	Raka Wines
style	Dry	winemaker	Josef Dreyer
taste	Fruity	wine of	Klein River
body	Full		

tasting notes

Appearance: Dark plum colour
Bouquet & Palate: Blackberries, plum spicy hints and cedar against a cigar box background. The wine is well balanced with mouth filling fruit, elegant oak flavours and silky tannins.

blend information

43% Cabernet Sauvignon, 32% Merlot, 10% Cabernet Franc, 6% Petit Verdot, 9%Malbec

about the harvest

All grapes were hand picked in small lug boxes.
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in the cellar

All grapes were hand picked in small lug boxes pre cooled to 5°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.