



Raka Sangiovese 2017

main variety Sangiovese

vintage 2017

analysis alc: 15 | ph: 3.64 | rs: 2.9 | ta: 6.0

type Red

producer Raka Wines

style Dry

winemaker Josef Dreyer

taste Fruity

wine of Klein River

body Medium

tasting notes

Sweet cherries & cranberries with hints of spice and cinnamon on the nose. Earthy tones with berry sourness on the palate with a smooth finish.

blend information

100% Sangiovese

about the harvest

All grapes were hand picked.

in the cellar

Grapes were sorted twice before a pure yeast culture, BM 45, 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 of French and Hungarian oak types.