Raka Sangiovese 2018

main variety Sangiovese | vintage 2018

analysis alc: 14 | ph: 3.61 | rs: 2.8 | ta: 5.0

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

tasting notes

A soft, pleasantly fruity wine. On the nose flavours of red cherry and ripe plums, cinnamon notes combined with savoury spices. Riper, darker fruit notes on the palate, complemented by spicy oak.

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.