



Raka Happiness Sparkling

main variety Sauvignon Blanc

vintage NV

analysis alc: 13.5 | ph: 3.13 | rs: 11.78 | ta: 7

type Sparkling

producer Raka Wines

style Dry

winemaker Josef Dreyer

taste Fruity

wine of Klein River

body Medium

tasting notes

Appearance: Pale Straw colour

Bouquet & Palate: Raka Happiness is fresh, crisp and fragrant with citrus flavours of grapefruit and kumquat and also gooseberries and a hint of passion fruit on the nose. Brisk and lively on the pallet with limey fresh fruit. Crisp green apple finish.

blend information

100% Sauvignon Blanc

about the harvest

All grapes were hand picked.

in the cellar

Grapes were sorted before being crushed directly in to the press where skin contact was allowed for 8 hours. Pure yeast cultures were inoculated in the juice after pressing in order to optimize the fermentation process at around 16 degrees celsius. Extended lees contact was allowed after fermentation and the wine was allowed to naturally clarify under gravity prior to filtering. The Sauvignon blanc was carbonated to a pressure of 5.8Bar/20°C bottled and labeled.