Raka Sangiovese 2021

main variety Sangiovese | vintage 2021

analysis alc: 14 | ph: 3.64 | rs: 3.5 | ta: 5.3

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

tasting notes

The Raka Sangiovese has a deep raspberry colour. On the nose flavours of sweet and sour cherries with roasted tomato and hints of oregano. The palate is well balanced with additional layers of spicy earthy tones. A natural acidity adds to the lingering aftertaste.

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.