



Raka Pinotage 2021

main variety Pinotage

vintage 2021

analysis alc: 13 | ph: 3.53 | rs: 2.2 | ta: 5.4

type Red

producer Raka Wines

style Dry

winemaker Josef Dreyer

wine of Klein River

body Medium

tasting notes

The Raka Pinotage has a ruby red colour with purple rim. Luscious dark berries and ripe fruit on the nose. Red cherry and vanilla spiced on the palate with oak flavour that rounds off the wine.

blend information

100% Pinotage

about the harvest

The grapes were harvested by hand

in the cellar

The grapes were harvested by hand, sorted and crushed to stainless steel tanks. Cold soaking for 4 days before a pure yeast culture (BM 45 and NT50) was inoculated. The juice was pumped over the skins 3-5 times per day and punched down for 5 days during fermentation, for optimal color, tannin and flavor extraction. Once fermentation was complete, after about two weeks, the wine was drained of the skins and transferred to a resting tank, the skins were gently pressed in a pneumatic bladder press. Malolactic fermentation and a brief settling period preceded the wine to a combination of 300 litre barrels of 80% French and 20% Hungarian oak for 12 months in a combination of new second, third and fourth fill barrels. A coarse filter is used before bottling.