Raka Biography Shiraz 2021

main variety Shiraz | vintage 2021

analysis alc: 14.0 | ph: 3.56 | rs: 3.2 | ta: 5.1

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

tasting notes

Spice and leather on the dark chocolate nose. Palate is structured and elegant with notes of toast and mocha on the finish. Dry and grippy tannins on the aftertaste.

blend information

100% Shiraz

about the harvest

The grapes were harvested by hand.

in the cellar

Grapes are then 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 French and American for 12 months in a combination of new second, third and fourth fill barrels. A coarse filter is used before bottling.