



Raka Quinary 2021

main variety Cabernet Sauvignon

vintage 2021

analysis alc: 14 | ph: 3.57 | rs: 3.1 | ta: 5.5

type Red

producer Raka Wines

style Dry

winemaker Josef Dreyer

taste Fruity

wine of Klein River

body Full

tasting notes

The wine has a Deep ruby brick colour. Cassis and leather on the spicy nose. Palate is elegant and dry with red berry fruit and spice following from the nose. Dry and grainy tannins on the leathery aftertaste.

blend information

54% Cabernet Sauvignon, 32% Merlot, 6% Cabernet Franc, 4% Petit Verdot, 4% Malbec

about the harvest

All grapes were harvested by hand

in the cellar

All grapes were 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 for 12 months in a combination of new second, third and fourth fill barrels. A coarse filter is used before bottling.