



Raka Cabernet Franc 2021

main variety Cabernet Franc

vintage 2021

analysis alc: 14 | ph: 3.61 | rs: 3.1 | ta: 5.4

type Red

producer Raka Wines

style Dry

winemaker Josef Dreyer

taste Fruity

wine of Klein River

body Medium

tasting notes

Upfront, the nose has lovely fresh red berries, followed by worn leather, milk chocolate and cloves. Tight acidity and beautifully fine tannins on the palate with juicy black cherry

blend information

100% Cabernet Franc

about the harvest

All grapes were hand picked

in the cellar

All grapes are sorted before a pure yeast culture 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 barrels of French oak types. The wine spent between 12- 14 months in barrels before bottling and labeling.