



Raka Pinotage 2022

main variety Pinotage

vintage 2022

analysis alc: 14 | ph: 3.65 | rs: 2.5 | ta: 5.4

type Red

producer Raka Wines

style Dry

winemaker Josef Dreyer

taste Fruity

wine of Klein River

body Medium

tasting notes

The Raka Pinotage presents itself with a deep ruby hue and purple rim. Aromas of dark fruit, blackcurrant, and red cherry burst forth, intertwined with sweet spices, cinnamon, and hints of banana. The palate is met with luscious, ripe fruit, complemented by subtle vanilla and spicy oak nuances. Polished tannins provide structure, while a balanced acidity ensures a refreshing finish. As the wine lingers, flavors of juicy plum, blackberry, and dusty earthy notes leave a lasting impression.

blend information

100% Pinotage

about the harvest

The grapes were harvested by hand

in the cellar

The grapes were 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.