Raka Sangiovese 2022

main variety Sangiovese | vintage 2022

analysis alc: 12.5 | ph: 3.47 | 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

Subdued nose with hints of spice. Palate is dry and elegant with sour cherry and leathery spice on the grainy finish. Medium and easy to drink.

blend information

100% Sangiovese

about the harvest

All grapes were hand picked.

in the cellar

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