



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.