

Raka Biography Shiraz 2022



main variety **Shiraz**

vintage **2022**

analysis alc: 14.5 | ph: 3.65 | rs: 2.5 | ta: 5.1

type **Red**

producer **Raka Wines**

style **Dry**

winemaker **Josef Dreyer**

taste **Fragrant**

wine of **Klein River**

body **Full**

tasting notes

This Shiraz shows a spicy nose with black pepper, dark chocolate, and dark berry fruit. The palate is structured and elegant, offering notes of black forest cake, red berries, and subtle spice, finishing with hints of toast and mocha. Fine, grainy tannins provide a dry, grippy aftertaste.

blend information

100% Shiraz

about the harvest

The grapes were harvested by hand.

in the cellar

The grapes were harvested by hand, 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 off 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 and American oak for 12 months in a combination of new second, third, and fourth fill barrels. A coarse filter is used before bottling.