

Raka Rosé 2008

Appearance: Bright clear in colour with an orange tinge

The aromas are complex. Rich flavours of prunes and crushed strawberry, complimented by hints of honey. The same characters carries through on the palate with a refreshing crisp, sweetish finish.

Served well chilled, this wine is well suited to any seafood, pasta and cold meats. Also delightful on its own!

variety : Sauvignon Blanc | 97% Sauvignon Blanc, 3% Cabernet Franc

winery : Raka Wines

winemaker : Josef Dreyer

wine of origin : Klein River

analysis : alc : 13 % vol rs : 4.5 g/l pH : 3.4 ta : 5.3 g/l

type : Rose **style :** Dry **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

in the cellar : All red grapes were hand picked and sorted before being crushed directly in to the tanks were skin contact is allowed for 4 hours. 6-15% of each variety were extracted to give the variety a deeper colour. The exctrated juice are then inoculated by pure yeast cultures to optimize the fermentation process at around 16 degrees celsius. The wine was allowed to naturally clarify itself under gravity prior to filtering and bottling.

Raka Wines

Overberg

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