

Raka Chenin Blanc 2008

Appearance: Yellow, lime green colour

Bouquet & Palate: Yellow, lime green colour. Guava with hints of fresh straw on nose. Rich, racy and full on middle palate This fruity, well-balanced wine is distinguishable by its mango and honey aromas on the nose. On the palate, it has a core of fruit with hints of nuts and honey.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Raka Wines

winemaker : Pieter Dreyer

wine of origin : Coastal Area

analysis : **alc** : 14% % vol **rs** : 2.2 g/l **pH** : 3.61 **ta** : 5.4 g/l

type : White **style** : Off Dry **body** : Medium **taste** : Fruity **wooded**

pack : Bottle **closure** : Cork

2009 WINE Magazine - Best Value

in the cellar : All grapes were hand picked and sorted before being crushed directly in to the press were skin contact was allowed for 8 hours. Inoculated with our yeast cultures after pressing the juice fermented at 16 degrees celcius. 30% of the wine was barrel fermented. Extended lees contact was allowed after fermentation and the wine was allowed to naturally clarify under gravity prior to filtering, blending and bottling.

Raka Wines

Overberg

028 341 0676

www.rakawine.co.za

