

## Erica Shannonea 2008

---

Appearance: Pale straw colour

Style of Wine: Dry

Bouquet & Palate: All the classic aromas and flavours of gooseberries and green peppers gives the wine its youthful vibrance and fresh appeal, slight oakiness compliments the Chardonnay component. Great harmony between nose and palate, with lemony-fruit a subtle flintiness on the palate, complimented by oak.

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

---

**variety :** Sauvignon Blanc | 66% Sauvignon Blanc, 16% Chenin Blanc, 16% Chardonnay

**winery :** Raka Wines

**winemaker :** Josef Dreyer

**wine of origin :**

**analysis :** alc : 13.5 % vol   rs : 2.2 g/l   pH : 3.7   ta : 5.3 g/l

**type :** White

**pack :** Bottle   **size :** 0   **closure :** Cork

---

**John Platter 2009:** 3½ Stars

---

**about the harvest:** All grapes were hand picked and sorted before skin contact in the press.

**in the cellar :** Pure yeast cultures were inoculated in the juice after pressing in order to optimize the fermentation process at around 16 degrees Celsius. No further lees contact was allowed after fermentation and the wine was allowed to naturally clarify under gravity prior to filtering and bottling.



**Raka Wines**

Overberg

028 341 0676

www.rakawine.co.za