

Raka Figurehead 2006

Appearance: Clear ruby colour

Wine Style: Dry

Meaty and Muscular, Firm fleshed with soft sweet centre threaded through with ripe tannins and warm spice sprinkle. Already delicious.

variety : Cabernet Sauvignon | 54% Cabernet Sauvignon, 14% Pinotage, 8% Merlot, 11% Cabernet Franc, 7% Malbec, 6% Petit Verdot

winery : Raka Wines

winemaker : Josef Dreyer

wine of origin : Kleinriver Ward

analysis : alc : 14.0 % vol rs : 2.3 g/l pH : 3.62 ta : 5.5 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

John Platter Wine Guide 2010: 4½ Stars

Old Mutual Trophy Wine 2009: Bronze

Michelangelo International Wine Awards 2009: Double Gold

Veritas 2008: Bronze

about the harvest: All grapes were hand picked and sorted twice before a pure yeast culture was inoculated.

in the cellar : The juice was pumped over the skins 3-5 times per day for 5 days. Once fermentation was complete, the wine was drained of the primary lees and transferred to a resting tank. Malolactic fermentation and a brief settling period preceded the wine to a combination of 225 liter barrels of French oak types. The wine spent between 12- 14 months in barrel before bottling and labeling.



Raka Wines

Overberg

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