

## Raka Chenin Blanc 2009

Appearance: Lime green color

Bouquet: Palate The aroma embrace hints of honey, melon, peach and other fruits with light oak tones. The crisp taste is due to the acid level of the wine, the "sweet fruit taste" lingers on the pallet. It's perfect with light dishes and complements most appetizers.

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Raka Wines

**winemaker :** Pieter Dreyer

**wine of origin :** Coastal Area

**analysis :** alc : 13.5 % vol rs : 1.7 g/l pH : 3.45 ta : 5.2 g/l

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

**pack :** Bottle **closure :** Cork

Michelangelo International wine awards 2010: Gold

John Platter 2010: 3½ Stars

Veritas 2009: Bronze

**about the harvest:** All grapes were hand picked.

**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° C. 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

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