

## Raka Rosé 2011

Appearance: Bright berry red colour

Bouquet and Palate: Fresh summer berries on the nose with hints of candy and an elusive hint of oak. The crisp palate is supported by the acidity of the Sauvignon blanc ensuring a long, lingering aftertaste.

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

**variety** : Sauvignon Blanc | 86% Sauvignon Blanc, 14% Wooded Cabernet Franc 2010

**winery** : Raka Wines

**winemaker** : Josef Dreyer

**wine of origin** : Cape South Coast

**analysis** : alc : 13.5 % vol   rs : 2.4 g/l   pH : 3.43   ta : 6.1 g/l

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

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



**in the vineyard** : Wine-growing Area: Cape South Coast, Western Cape, South Africa

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

**in the cellar** : All grapes were sorted before being crushed directly in to the tanks where skin contact is allowed for 4 hours. 6 - 15% of each variety were extracted and inoculated with pure yeast cultures to optimize fermentation at around 16 degrees celcius. The wine was allowed to naturally clarify under gravity prior to filtering and bottling.

### Raka Wines

Overberg

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[www.rakawine.co.za](http://www.rakawine.co.za)