

## Erica Shannonea 2011

---

Appearance: Pale straw colour.

Style of Wine: Dry.

Bouquet and Palate: A light and fruity wine for any occasion. Citric tones from the Chardonnay are complemented by goosberries and peach from the Sauvignon blanc, which carries through on the palate with a hint of greenpepper. The wooded Chardonnay ensures a rich finish.

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

---

**variety** : Sauvignon Blanc | 86% Sauvignon Blanc, 14% Chardonnay

**winery** : Raka Wines

**winemaker** : Josef Dreyer

**wine of origin** : Cape South Coast

**analysis** : alc : 13.5 % vol   rs : 2.0 g/l   pH : 3.47   ta : 6.0 g/l

**type** : White   **style** : Dry   **body** : Light   **taste** : Fruity

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

---

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

**in the cellar** : The grapes were crushed directly into the press where skin contact was allowed for 8 hours. Pure yeast cultures were inoculated to optimize the fermentation process at around 16 degrees Celsius. Extended lees contact was allowed after fermentation and the wine was allowed to naturally clarify under gravity prior to filtering and bottling. The 14% Chardonnay spend 3 months in new French oak.



**Raka Wines**

Overberg

028 341 0676

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