

Erica Shannonea 2012

Appearance: Pale straw colour

Wine Style: Dry

Bouquet & Palate: A delightful surprising nose of ripe melon and tropical fruit caring trough to a full palate with subtle flavours of spice and apple. Medium after taste.

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

variety : Sauvignon Blanc | 91% Sauvignon Blanc, 9% Chardonnay

winery : Raka Wines

winemaker : Josef Dreyer

wine of origin : Western Cape

analysis : **alc** : 13.5 % vol **rs** : 2.6 g/l **pH** : 3.79 **ta** : 4.9 g/l

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

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

about the harvest: All grapes were hand picked.

in the cellar : The grapes were sorted before being 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 9% Viognier spend 3 months in new French oak.



Raka Wines

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