

Raka Sauvignon Blanc 2012

Appearance: Clear, lime green in colour.

Wine Style: Dry.

Bouquet and Palate: A crisp wine with a good balance between rich fruit and integrated smooth acidity. Floral tones, asparagus, tinned peas and lime on the nose, with lime and other citrus fruit on the medium palate and lingering citrusy aftertaste.

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



variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Raka Wines

winemaker : Josef Dreyer

wine of origin : Klein River Ward

analysis : alc : 13.5 % vol rs : 1.5 g/l pH : 3.73 ta : 5.1 g/l

type : White **style** : Dry **body** : Medium

pack : Bottle **closure** : Cork



about the harvest: All grapes were hand picked.

in the cellar : After harvesting, all grapes were sorted before being crushed directly in to the press where skin contact was allowed for 8 hours. Pure yeast cultures were inoculated in the juice after pressing in order to optimize the fermentation process at around 16°C. Extended lees contact was allowed after fermentation and the wine was allowed to naturally clarify under gravity prior to filtering and bottling.

Raka Wines

Overberg

028 341 0676

www.rakawine.co.za