

Raka Sauvignon Blanc 2013

Appearance: Clear, lime green in colour.

Wine Style: Dry.

Bouquet and Palate: This is a crisp, elegant and fresh Sauvignon blanc with citrus and mineral tones on the nose. On the palate the wine is fruitier with gooseberry and lemon characters; these follow through to a dry integrated acidity.

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 :

analysis : alc : 13.00 % vol rs : 1.2 g/l pH : 3.49 ta : 5.9 g/l

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

pack : Bottle **size** : 0 **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