

Raka Chenin Blanc 2014

Appearance: Lime green colour.

The aroma embrace hints of honey, melon, peach and other fruits with light oak tones. The crisp taste is due to the acid level of the wine, the "sweet fruit taste" lingers on the pallet. It's perfect with light dishes and complements most appetizers.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Raka Wines

winemaker : Pieter Dreyer

wine of origin : Coastal Region

analysis : alc : 13.5 % vol rs : 1.6 g/l pH : 3.31 ta : 5.3 g/l

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

pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard : Wine-growing Area: Coastal area

about the harvest: All grapes were hand picked.

in the cellar : All grapes were hand sorted before being crushed directly in to the press were skin contact was allowed for 8 hours. Inoculated with oure yeast cultures after pressing the juice fermented at 16 degrees celcuis. 30% of the wine was barrel fermented. Extended lees contact was allowed after fermentation and the wine was allowed to naturally clarify under gravity prior to filtering, blending and bottling.



Raka Wines

Overberg

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