

Raka Cabernet Franc 2013

Appearance: Garnet colour.

The wine has a deep and intense garnet colour. The nose shows ripe cassis and smokey flavours, complexed by aromas of blackberry and plum. The palate is full round with ripe chewy tannins and flavours of coffee, chocolate, cigar box and liquorice. The balanced acid creates a firm finish, complemented by lingering sweetness.

variety : Cabernet Franc | 100% Cabernet Franc

winery : Raka Wines

winemaker : Josef Dreyer

wine of origin : Klein River

analysis : alc : 14.5 % vol rs : 2.9 g/l pH : 3.65 ta : 5.2 g/l

type : Red **style :** Dry **body :** Medium **wooded**

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

in the vineyard : Wine-growing Area: Kleinriver Ward

about the harvest: All grapes were hand picked.

in the cellar : Grapes were sorted before a pure yeast culture was inoculated. The juice was pumped over the skins 3-5 times per day for 5 days. Once fermentation was complete, the wine was drained of the primary lees and transferred to a resting tank. Malolactic fermentation and a brief settling period preceded the wine to a combination of 225 liter barrels of French oak types. The wine spent between 12- 14 months in barrel before bottling and labeling.



Raka Wines

Overberg

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