

Raka Spliced 2014

An abundance of ripe berries with spice on the nose. On the pallet the wine shows more spicy smoky tones, the oak compliments the spice on the aftertaste leaving a mouth-coating long finish.

Boerewors Baebecue Spare ribs Spicy stew Chicken liver parfait Guinea fowl Gourmet burgers
Butternut soup

variety : Shiraz | 43% Shiraz, 25% Merlot, 11% Cabernet Franc, 9% Malbec, 8% Mourvedre, 4% Viognier

winery : Raka Wines

winemaker : Josef Dreyer

wine of origin : Cape South Coast

analysis : alc : 14.00 % vol rs : 3.4 g/l pH : 3.62 ta : 5.9 g/l

type : Red **style :** Dry **body :** Full **taste :** Herbaceous **wooded**

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

about the harvest: All grapes were hand picked and sorted in the vineyards.

in the cellar : A second berry sorting was done in the cellar, before a pure yeast culture was inoculated. The juice was pumped over the skins 3-5 times per day and manuel punch downs done for 5 days. Once fermentation was complete, the wine was drained off the primary lees and transferred to a resting tank. Malolactic fermentation and a brief settling period preceded the wine's transfer to a combination of 225 litre barrels of French oak types. (25% New).



Raka Wines

Overberg

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