

Raka Quinary 2015

Appearance: Dark plum colour

Bouquet & Palate: Well defined leafy liquorice and forest floor earthiness on the nose carried through on the palate complemented by oak with a full rich aftertaste.

variety : Cabernet Sauvignon | 50% Cabernet Sauvignon, 8% Cabernet Franc, 34% Merlot, 4% Malbec, 4% Petit Verdot

winery : Raka Wines

winemaker : Josef Dreyer

wine of origin : Klein River

analysis : alc : 14.00 % vol rs : 2.8 g/l pH : 3.57 ta : 5.6 g/l

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

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

Top 100 - Double Gold

about the harvest: All grapes were hand picked in small lug boxes.

in the cellar : Grapes were pre-cooled to 5° and sorted twice 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 (25% first fill) and the rest second and third fill and fourth fill). The wine spent between 12- 14 months in barrel before bottling and labeling.



Raka Wines

Overberg

028 341 0676

www.rakawine.co.za