

Raka Spliced 2017

With rich berry aromas and ripe red fruit, prunes and hints of oak and spices on the nose. The palate reflects the fruity flavours of ripe cherries with a spicy, smoky undertone. Wonderful balance between fruit and wood with a juicy finish.

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

variety : Shiraz | 36% Cabernet Sauvignon, 34% Shiraz, 18% Merlot, 7% Petit Verdot, 5% Mouvedre

winery : Raka Wines

winemaker : Josef Dreyer

wine of origin : Cape South Coast

analysis : alc : 14.00 % vol rs : 2.7 g/l pH : 3.62 ta : 5.4 g/l

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

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

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 manual 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 wines transfer to a combination of 225 litre barrels of French oak types. (25% New)



Raka Wines

Overberg

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