

Raka Sangiovese 2022

Subdued nose with hints of spice. Palate is dry and elegant with sour cherry and leathery spice on the grainy finish. Medium and easy to drink.

variety : Sangiovese | 100% Sangiovese

winery : Raka Wines

winemaker : Josef Dreyer

wine of origin : Klein River

analysis : **alc** : 12.5 % vol **rs** : 2.5 g/l **pH** : 3.47 **ta** : 5.4 g/l

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

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

International Challenge Gilbert and Gaillard - 90 Points

about the harvest: All grapes were hand picked.

in the cellar : Grapes were sorted and crushed to stainless steel tanks. Cold soaking for 4 days before a pure yeast culture (BM 45 and NT50) was inoculated. The juice was pumped over the skins 3-5 times per day and punched down for 5 days during fermentation, for optimal color, tannin and flavor extraction. Once fermentation was complete, after about two weeks, the wine was drained of the skins and transferred to a resting tank, the skins were gently pressed in a pneumatic bladder press. Malolactic fermentation and a brief settling period preceded the wine to a combination of 300 litre barrels of French oak for 12 months in a combination of new second, third and fourth fill barrels. A coarse filter is used before bottling.



Raka Wines

Overberg

028 341 0676

www.rakawine.co.za