

## 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

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[www.rakawine.co.za](http://www.rakawine.co.za)