

Erica Shannonea 2008

main variety Sauvignon Blanc

vintage 2008

analysis alc: 13.5 | ph: 3.7 | rs: 2.2 | ta: 5.3

type White

producer Raka Wines

winemaker Josef Dreyer



tasting notes

Appearance: Pale straw colour

Style of Wine: Dry

Nouquet & Palate: All the classic aromas and flavours of gooseberries and green peppers gives the wine its youthful vibrance and fresh appeal, slight oakiness compliments the Chardonnay component. Great harmony between nose and palate, with lemony-fruit a subtle flintiness on the palate, complimented by oak.

blend information

66% Sauvignon Blanc, 16% Chenin Blanc, 16% Chardonnay

food suggestions

Served well chilled, this wine is well suited to any seafood and cold meats. Also delightful on its own!

about the harvest

All grapes were hand picked and sorted before skin contact in the press.

in the cellar

Pure yeast cultures were inoculated in the juice after pressing in order to optimize the fermentation process at around 16 degrees Celsius. No further lees contact was allowed after fermentation and the wine was allowed to naturally clarify under gravity prior to filtering and bottling.

