



Raka Figurehead 2006

main variety Cabernet Sauvignon

vintage 2006

analysis alc: 14.0 | ph: 3.62 | rs: 2.3 | ta: 5.5

type Red

producer Raka Wines

style Dry

winemaker Josef Dreyer

wine of Kleinriver Ward

tasting notes

Appearance: Clear ruby colour

Wine Style: Dry

Meaty and Muscular, Firm fleshed with soft sweet centre threaded through with ripe tannins and warm spice sprinkle. Already delicious.

blend information

54% Cabernet Sauvignon, 14% Pinotage, 8% Merlot, 11% Cabernet Franc, 7% Malbec, 6% Petit Verdot

about the harvest

All grapes were hand picked and sorted twice before a pure yeast culture was inoculated.

in the cellar

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 oak types. The wine spent between 12- 14 months in barrel before bottling and labeling.