

## Raka Chenin Blanc 2010

main variety Chenin Blanc

vintage 2010

analysis alc: 13.5 | ph: 3.4 | rs: 3.6 | ta: 5.6

type White

producer Raka Wines

style Off Dry

winemaker Pieter Dreyer

taste Fruity

wine of Kleinriver Ward

body Medium

### tasting notes

Appearance: Lime green colour.

Bouquet and Palate: Refreshing aroma of honeycomb, roasted hazelnuts and vanilla. On the palate the wood component give the wine a full creamy mouth feel with more honey and vanilla. A soft, slightly acidic finish.

### blend information

100% Chenin Blanc

### in the vineyard

Wine-growing Area: Coastal area

### about the harvest

All grapes were hand picked.

### in the cellar

All grapes were hand picked and sorted before being crushed directly in to the press were skin contact was allowed for 8 hours. Inoculated with yeast cultures after pressing the juice fermented at 16° C. 30% of the wine was barrel fermented. Extended lees contact was allowed after fermentation and the wine was allowed to naturally clarify under gravity prior to filtering, blending and bottling.

