

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.

