



Raka Chenin Blanc 2012

main variety Chenin Blanc

vintage 2012

analysis alc: 13.5 | ph: 3.61 | rs: 1.6 | ta: 5.0

type White

producer Raka Wines

style Off Dry

winemaker Pieter Dreyer

taste Fruity

body Medium

tasting notes

Appearance: Lime green colour.

Bouquet and Palate: A fresh slightly oaked wine with apple pie and light vanilla flavours.

Mouthfilling, rounded, with bee's wax and cider on the palate and good zesty 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 sorted before being crushed directly in to the press where 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.