



Raka Quinary 2012

main variety Cabernet Sauvignon

vintage 2012

analysis alc: 14.00 | ph: 3.71 | rs: 2.3 | ta: 5.2

type Red

producer Raka Wines

style Dry

winemaker Josef Dreyer

taste Fruity

wine of Klein River

body Full

tasting notes

Dark, deep red colour. Bold aromas of blackcurrant and mulberries with hints of aromatic herbs. The palate is finely formed and elegant with forest floor earthiness complimented by the blackcurrant fruitiness. Long, soft, lingering fruity finish.

blend information

50% Cabernet sauvignon, 25% Merlot, 13% Cabernet Franc, 8% Petit Verdot, 4% Malbec

in the vineyard

Wine-growing Area: Kleinrivier

about the harvest

All grapes were hand picked in small lug boxes.

in the cellar

Grapes were pre cooled to 5° and sorted twice before a pure yeast culture was inoculated. 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 (80%) and American (20%) oak types (25% first full the rest second third and forth full.) The wine spent between 12- 14 months in barrel before bottling and labelling.