



Raka Spiced 2016

main variety Shiraz

vintage 2016

analysis alc: 14.00 | ph: 3.55 | rs: 3.7 | ta: 5.6

type Red

producer Raka Wines

style Dry

winemaker Josef Dreyer

taste Fruity

wine of Cape South Coast

body 0

tasting notes

Appearance: Ruby red with purple rim

Style of grapes: Dry

Nose & Palate: An easy drinking red blend with prominent fruity sweetness with aromas of cherry, raspberry and dried herbs. The intensity of the fruit is carried onto the palate and complemented by flavours of black pepper with a hint of smokiness. Rounded off by a dash of well managed oak.

blend information

37% Shiraz, 26% Merlot, 21% Cabernet Franc, 11% Mourvèdre, 5% Viognier

food suggestions

Boerewors, Barbecue, Spare ribs, Spicy stew, Chicken liver parfait, Guinea fowl, Gourmet burgers, Butternut soup

about the harvest

All grapes were hand picked and sorted in the vineyards.

in the cellar

A second berry sorting was done in the cellar, before a pure yeast culture was inoculated. The juice was pumped over the skins 3 - 5 times per day and manual punch downs done for 5 days. Once fermentation was complete, the wine was drained off the primary lees and transferred to a resting tank. Malolactic fermentation and a brief settling period preceded the wines transfer to a combination of 225 litre barrels of French oak types. (25% New)