



Raka Cabernet Franc 2016

main variety Cabernet Franc

vintage 2016

analysis alc: 14 | ph: 3.5 | rs: 2.3 | ta: 5.7

type Red

producer Raka Wines

style Dry

winemaker Josef Dreyer

wine of Klein River

body Medium

tasting notes

The nose exposes floral aromas with spice and tobacco leaf notes. The palate is full bodied, with cherries and blackcurrant and firm but silky tannins.

blend information

100% Cabernet Franc

in the vineyard

Wine-growing Area: Kleinriver Ward

about the harvest

All grapes were hand picked.

in the cellar

All grapes were hand picked and sorted 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 oak types. The wine spent between 12 - 14 months in barrel before bottling and labeling.