



Raka Spliced 2017

main variety Shiraz

vintage 2017

analysis alc: 14.00 | ph: 3.62 | rs: 2.7 | ta: 5.4

type Red

producer Raka Wines

style Dry

winemaker Josef Dreyer

taste Fruity

wine of Cape South Coast

body Medium

tasting notes

With rich berry aromas and ripe red fruit, prunes and hints of oak and spices on the nose. The palate reflects the fruity flavours of ripe cherries with a spicy, smoky undertone. Wonderful balance between fruit and wood with a juicy finish.

blend information

36% Cabernet Sauvignon, 34% Shiraz, 18% Merlot, 7% Petit Verdot, 5% Mouvedre

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)