



Raka Quinary 2017

main variety Cabernet Sauvignon

vintage 2017

analysis alc: 14 | ph: 3.61 | rs: 2.2 | ta: 5.5

type Red

producer Raka Wines

style Dry

winemaker Josef Dreyer

taste Fruity

wine of Klein River

body Full

tasting notes

Appearance: Dark plum colour

Bouquet: A complex nose of spice, ripe berries and blackberries with slight forest floor earthy tones.

Palate: Mouthfilling fruit and elegant oak flavours, juicy tannins and lingering after taste.

blend information

53% Cabernet Sauvignon, 27% Merlot, 12% Cabernet Franc, 5% Petit Verdot, 3% Malbec

about the harvest

All grapes were hand picked in small lug boxes.

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in the cellar

All grapes were hand picked in small lug boxes 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 litre barrels of French oak (25% first fill the rest second third and fourth fill.) The wine spent between 12 - 14 months in barrel before bottling and labelling.