



Raka Spiced 2018

main variety Shiraz

vintage 2018

analysis alc: 14.00 | ph: 3.61 | rs: 2.8 | ta: 5.4

type Red

producer Raka Wines

style Dry

winemaker Josef Dreyer

taste Fruity

wine of Cape South Coast

body Medium

tasting notes

Easy drinking, every day red blend. Fruity charm with delicate ripe red fruit, berries, prunes and roasted tomatoes with a wiff of fresh garden herbs. Intensity of the fruit is carried onto the palate and complemented by spice and balanced oak and a smooth finish.

blend information

42% Shiraz, 17% Merlot, 17% Cabernet Sauvignon, 10% Cabernet Franc, 8% Sangiovese, 4% Petit Verdot, 2% Viognier

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)