

Raka Barrel Selected Merlot 2005

main variety Merlot

vintage 2005

analysis alc: 14.83 | ph: 3.52 | rs: 2.5 | ta: 5.6

type Red

producer Raka Wines

style Dry

winemaker Tanya Rousseau

wine of Coastal

tasting notes

Veritas 2006 - Bronze Michelangelo Awards 2006 - Gold Medal Deep ruby colour. This wine shows hints of mint with cassis, red berries and cloves. Sweet violets and some smokiness follows through on the palate. The palate is full-bodied and well-balanced with ripe tannins and a smooth finish.

blend information

Merlot

in the vineyard

Wine-growing area: Western Cape, Kleinriver Ward

about the harvest

All grapes were hand picked and sorted twice before a pure yeast culture was inoculated.

in the cellar

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.

