

Raka Malbec 2006

main variety Malbec

vintage 2006

analysis alc: 14.0 | ph: 3.70 | rs: 2.20 | ta: 5.70

type Red

producer Raka Wines

style Dry

winemaker Josef Dreyer

wine of Kleinriver

tasting notes

Appearance: Dark rich purple colour
Nose & Palate: Intense dark purple colour with wild berry, black cherry fruit characters are lanced with nuances of liquorice and oak derived spice. The palate is a well combined mixture of up-front fruit and smokiness.

blend information

Malbec

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 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 types. (25% New)

Bottled: 18 August 2007

