

Raka Rosé 2008

main variety Sauvignon Blanc

vintage 2008

analysis alc: 13 | ph: 3.4 | rs: 4.5 | ta: 5.3

type Rose

producer Raka Wines

style Dry

winemaker Josef Dreyer

taste Fruity

wine of Klein River

tasting notes

Appearance: Bright clear in colour with an orange tinge

The aromas are complex. Rich flavours of prunes and crushed strawberry, complimented by hints of honey. The same characters carries through on the palate with a refreshing crisp, sweetish finish.

blend information

97% Sauvignon Blanc, 3% Cabernet Franc

food suggestions

Served well chilled, this wine is well suited to any seafood, pasta and cold meats. Also delightful on its own!

in the cellar

All red grapes were hand picked and sorted before being crushed directly in to the tanks were skin contact is allowed for 4 hours. 6-15% of each variety were extracted to give the variety a deeper colour. The exctrated juice are then inoculated by pure yeast cultures to optimize the fermentation process at around 16 degrees celsius. The wine was allowed to naturally clarify itself under gravity prior to filtering and bottling.

