

Raka Cabernet Franc 2007

main variety Cabernet Franc

vintage 2007

analysis alc: 14 | ph: 3.66 | rs: 2.7 | ta: 5.1

type Red

producer Raka Wines

winemaker Josef Dreyer

wine of Kleinriver Ward

tasting notes

The wine has a deep and intense garnet colour. The nose shows ripe cassis and smokey flavours, complexed by aromas of blackberry and plum. The palate is full round with ripe chewy tannins and flavours of coffee, chocolate, cigar box and liquorice. The balanced acid creates a firm finish, complemented by lingering sweetness.

blend information

100% Cabernet Franc

about the harvest

All grapes were hand picked.

in the cellar

Grapes were sorted before inoculated with a pure yeast culture. 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. The wine spent between 12-14 months in barrel before bottling and labeling.

