



## Raka Chenin Blanc 2012

main variety Chenin Blanc

vintage 2012

analysis alc: 13.5 | ph: 3.61 | rs: 1.6 | ta: 5.0

type White

producer Raka Wines

style Off Dry

winemaker Pieter Dreyer

taste Fruity

body Medium

### tasting notes

Appearance: Lime green colour.

Bouquet and Palate: A fresh slightly oaked wine with apple pie and light vanilla flavours.

Mouthfilling, rounded, with bee's wax and cider on the palate and good zesty finish.

### blend information

100% Chenin Blanc

### in the vineyard

Wine-growing Area: Coastal area

### about the harvest

All grapes were hand picked.

### in the cellar

All grapes were sorted before being crushed directly in to the press where skin contact was allowed for 8 hours. Inoculated with yeast cultures after pressing the juice fermented at 16° C. 30% of the wine was barrel fermented. Extended lees contact was allowed after fermentation and the wine was allowed to naturally clarify under gravity prior to filtering, blending and bottling.