



## Raka Quinary 2010

main variety Cabernet Sauvignon

vintage 2010

analysis alc: 14.00 | ph: 3.56 | rs: 2.2 | ta: 5.5

type Red

producer Raka Wines

style Dry

winemaker Josef Dreyer

taste Fruity

wine of Klein River

body Full

### tasting notes

Intense deep red colour with blackcurrant and cherry on the nose. The palate is well structured and pure with soft tannins and a lingering fruity aftertaste.

### blend information

40% Cabernet Sauvignon, 10% Cabernet Franc, 32% Merlot, 8% Malbec, 10 % Petit Verdot

### about the harvest

All grapes were hand picked in small lug boxes pre-cooled to 5 degrees 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 (80%) and American(20%) oak types (25% first full the rest second third and forth full.) The wine spent between 12- 14 months in barrel before bottling and labelling.