



## Raka Spiced 2013

main variety Shiraz

vintage 2013

analysis alc: 14.00 | ph: 3.67 | rs: 3.2 | ta: 5.20

type Red

producer Raka Wines

style Dry

winemaker Josef Dreyer

taste Herbaceous

wine of Western Cape

body Full

### tasting notes

Appearance: Beautiful red colour

Nose: A soft, fruity wine with delicate ripe red fruit, berries, prunes and slight oak spices flavours. With the subtle use of oak, this wine has a wonderfully appealing balance between fruit and wood.

Palate is generous and full with lots of fruity tones.

### blend information

32% Shiraz, 18% Cabernet Sauvignon, 36% Merlot, 14% Mourvedre

### food suggestions

Boerewors Baebecue Spare ribs Spicy stew Chicken liver parfait Guinea fowl Gourmet burgers  
Butternut soup.

### 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 and manual punch downs done for 5 days. Once fermentation was complete, the wine was drained off the primary lees and transferred to a resting tank. Malolactic fermentation and a brief settling period preceded the wine's transfer to a combination of 225 litre barrels of French oak types. (25% New).