



Raka Spiced 2014

main variety Shiraz

vintage 2014

analysis alc: 14.00 | ph: 3.62 | rs: 3.4 | ta: 5.9

type Red

producer Raka Wines

style Dry

winemaker Josef Dreyer

taste Herbaceous

wine of Cape South Coast

body Full

tasting notes

An abundance of ripe berries with spice on the nose. On the pallet the wine shows more spicy smoky tones, the oak compliments the spice on the aftertaste leaving a mouth-coating long finish.

blend information

43% Shiraz, 25% Merlot, 11% Cabernet Franc, 9% Malbec, 8% Mourvedre, 4% Viognier

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).