

Raka Sauvignon Blanc 2019

main variety Sauvignon Blanc

vintage 2019

analysis alc: 13.0 | ph: 3.13 | rs: 1.7 | ta: 7.0

type White

producer Raka Wines

style Dry

winemaker Josef Dreyer

taste Fruity

wine of Klein River

body Soft

tasting notes

Pale straw colour with a lavish bouquet of grapefruit, kumquat, granadilla and a touch of gooseberries. These characters follow through to the palate complemented by mineral tones true to the decomposed sandstone in which the Sauvignon Blanc is cultivated. Crisp green apple finish.

blend information

100% Sauvignon Blanc

food suggestions

Served well chilled, this wine is well suited to any seafood and cold meats. Also delightful on its own!

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. Pure yeast cultures were inoculated in the juice after pressing in order to optimize the fermentation process at around 16 degrees celsius. Extended lees contact was allowed after fermentation and the wine was allowed to naturally clarify under gravity prior to filtering and bottling.

