

Raka Sauvignon Blanc 2006

Appearance: Pale straw colour

Bouquet: All the classic aromas and flavours of gooseberries, fresh tropical fruit and green peppers give the wine its youthful vibrance and fresh appeal.

Palate: Great harmony between the nose and palate, with lemony-fruit, green figs and a subtle flintiness on the palate.

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

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Raka Wines

winemaker : Danelle van Rensburg

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 1.4 g/l pH : 3.2 ta : 5.60 g/l

type : White **style :** Dry

pack : Bottle

John Platter 2007 - 4 Stars

Terroir Wine Awards 2006 - Top White

in the vineyard : Wine-growing Area: Western Cape, Kleinriver Ward

about the harvest: All grapes were hand picked.

in the cellar : The grapes were sorted twice before skin contact in the press. Pure yeast cultures were inoculated in the juice after pressing in order to optimize the fermentation process at around 16°C. No extended lees contact was allowed after fermentation and the wine was allowed to naturally clarify itself under gravity prior to filtering and bottling.

Raka Wines

Overberg

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