

Raka Sauvignon Blanc 2017

The nose is clean and fresh with expressive fruity flavours, grapefruit and melon. These flavours follow through on the pallet with lovely minerality and green apple finish.

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 : Josef Dreyer

wine of origin : Klein River

analysis : alc : 13.5 % vol rs : 1.8 g/l pH : 3.37 ta : 6.3 g/l

type : White **style :** Dry **body :** Soft **taste :** Fruity

pack : Bottle **size :** 750ml **closure :** Cork

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° C. Extended lees contact was allowed after fermentation and the wine was allowed to naturally clarify under gravity prior to filtering and bottling.



Raka Wines

Overberg

028 341 0676

www.rakawine.co.za