

Raka Sauvignon Blanc 2025

Pale straw in colour, this crisp and elegant Sauvignon Blanc offers vibrant aromas of gooseberry, granadilla, grapefruit, and hints of asparagus. The lively palate bursts with tropical fruits, citrus, and green apple, layered with subtle mineral tones from decomposed sandstone soils. Balanced acidity delivers a fresh, dry finish with a touch of herbaceous complexity.

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 : Western Cape

analysis : alc : 14 % vol rs : 2.2 g/l pH : 3.59 ta : 5.8 g/l

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

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

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.



Raka Wines

Overberg

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