



RAKA SANGIOVESE 2014

Alcohol Percentage	14.0%
Appearance	Clear Ruby colour
Wine Style	Dry
Cellar Technique	All grapes were hand picked and sorted twice before a pure yeast culture, BM 45, was inoculated. The juice was pumped over the skins 3-5 times per day for 5 days. Once fermentation was complete, the wine was drained of the primary lees and transferred to a resting tank. Malolactic fermentation and a brief settling period preceded the wine to a combination of 225 litre of French and Hungarian oak types.
Bouquet & Palate	The nose shows freshness with sundried tomato, red peppers and clove spice. The pallet reveals roasted tomatoes and spicy tones from the oak, supple tannins and a clean finish
Chemical Analyses	Residual Sugar 3.3 g/L Total Acidity 5.8 g/L pH 3.53
Wine-growing Area	Klienrivier
Wine maker	Josef Dreyer