



RAKA SAUVIGNON BLANC 2017

Alcohol Percentage	13%
Appearance	Clear colour
Wine Style	Dry
Cellar Technique	All grapes were hand picked and 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.
Bouquet & Palate	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.
Chemical Analyses	Residual Sugar 1.8g/L Total Acidity 6.3 g/L pH 3.37
Food Match Suggestions	Served well chilled, this wine is well suited to any seafood and cold meats. Also delightful on its own!
Wine-growing Area	Klein River Ward
Wine maker	Josef Dreyer