



RAKA SPLICED 2015

Alcohol Percentage	14%
Appearance	Ruby Red with purple rim
Style of Wine	Dry
Cellar Techniques	All grapes were hand picked and sorted in the vineyards. A second berry sorting was done in the cellar, before a pure yeast culture was inoculated. The juice was pumped over the skins 3-5 times per day and manual punch downs done for 5 days. Once fermentation was complete, the wine was drained off the primary lees and transferred to a resting tank. Malolactic fermentation and a brief settling period preceded the wines transfer to a combination of 225 litre barrels of French oak types. (25% New)
Chemical Analyses	Residual Sugar 3.2g/L (Dry) Total Acidity 5.5 g/l pH 3.62
Wine maker	Josef Dreyer
Nose & Palate	Easy drinking red with aromatic berry fruits and spice notes on the nose. Medium-bodied palate with juicy texture and berry flavours with an earthy spicy tone complimented by a slight oak finish.
Wine-growing Area	Cape South coast