

## Kleine Draken Shiraz 2005

Colour: Very deep ruby red.

Nose: Highly concentrated berry fruit with typical background smokiness.

Palate: Medium to full bodied, balanced, rounded and well structured. Will improve with bottle age.

Red meat, rich casseroles and spicy pasta dishes.

**variety** : Shiraz | 100% Shiraz

**winery** : Zandwijk

**winemaker** : Neil Schnoor

**wine of origin** : Paarl

**analysis** : alc : 14.92 % vol   rs : 2.7 g/l   pH : 3.65   ta : 5.0 g/l   fso2 : 25 mg/l

**type** : Red   **body** : Medium   **wooded**   **kosher**

**pack** : Bottle   **closure** : Cork

**ageing** : Can drink now or keep for 3 - 5 years.

**in the vineyard** : Irrigation: Extended Perold

Trellis System: Drip

Soil: Deep Loam & Alluvial

Climate: Hot dry summers & heavy winter rains

**about the harvest**: Type: Hand picked

Date: 09 February 2005

Yield: 9 tons / ha

**in the cellar** : After destalking and crushing the mash was flash pasteurized and then re-cooled to 25°C . The mash was then inoculated with a selected="true" yeast strain and fermented dry at a controlled temperature of 24 - 25°C. After pressing, the wine was matured in new and used French Oak for 12 months prior to sterile filtration and bottling in April 2006.

