

Kleine Draken Chardonnay 2007

Colour: Bright deep straw.

Nose: Buttery, vanilla and varietal typical.

Palate: Smooth well-rounded and velvety dry white with a more-ish finish.

Soups, lightly flavoured casseroles, poultry and veal.

variety : Chardonnay | 100% Chardonnay

winery : Zandwijk

winemaker : Neil Schnoor

wine of origin : Paarl

analysis : alc : 11.85 % vol rs : 1.7 g/l pH : 3.54 ta : 6.6 g/l fso2 : 22 mg/l

type : White **style** : Dry **wooded** **kosher**

pack : Bottle **closure** : Cork

in the vineyard : Irrigation: Overhead

Trellis System: extended Perold

Soil: Decomposed granite

Climate: Hot dry summers & heavy winter rains

about the harvest: Type: Handpicked

Date: 5 & 6 February 2007

Yield: 9 tons / ha

in the cellar : After destalking and crushing the mash was cooled to 16°C and then pressed in a membrane press at \pm 1 bar. The free run juice was then treated with a pectolytic enzyme and allowed to settle overnight. The juice was inoculated with a specially chosen yeast strain and fermented dry in new French Oak for approximately 2 weeks. The wine was racked, stabilized and then sterile filtered before bottling in mid-March.

