

## Kleine Draken Dry Red 2005

Colour: Deep, brilliant ruby red.

Nose: Elegant berry fruit.

Palate: Soft and well-rounded easy drinker.

White or red meats, spicy fish, poultry, pastries or pasta dishes.

**variety** : Merlot | Merlot, Malbec, Cabernet Franc

**winery** : Zandwijk

**winemaker** : Neil Schnoor

**wine of origin** : Paarl

**analysis** : alc : 13.45 % vol   rs : 0.57 g/l   pH : 3.94   ta : 5.7 g/l   fso2 : 23 mg/l

**type** : Red   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: 22 February 2005

Yield: 6 tons / ha

**in the cellar** : After destalking and crushing the mash was flash pasteurized and then re-cooled to 24°C .The mash was then inoculated with a specially chosen yeast strain. At about 2° Balling the mash was pressed and the wine matured in 2nd fill French Oak for 6 months. The wine was sterile filtered and bottled after suitable tank maturation in February 2008.

