

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.

