

Kleine Draken Chardonnay 2005

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 : 12.62 % vol rs : 1.9 g/l pH : 3.33 ta : 5.9 g/l fso2 : 25 mg/l

type : White **style** : Dry

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: Hand picked

Date: 01 February 2005

Yield: 6 tons / ha

in the cellar :

After destalking and crushing the mash was cooled to 16°C and then pressed in a membrane press at $\hat{\pm}$ 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 end June.

