

## Kleine Draken Sauvignon Blanc 2005

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**Sold Out! 2008 Sauvignon Blanc will be available from 17 June 2008**

Colour: Bright straw with a slight green hue.

Nose: Floral and tropical fruit

Palate: Crisp and dry with a well rounded fruity mid-palate and clean varietal finish.

Ideal accompaniment to seafoods, light pasta and poultry dishes.

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variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Zandwijk

winemaker : Neil Schnoor

wine of origin : Paarl

analysis : alc : 12.28 % vol   rs : 1.5 g/l   pH : 3.69   ta : 5.0 g/l   fso2 : 11 mg/l

type : White   style : Dry

pack : Bottle   closure : Cork

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in the vineyard : Irrigation: Overhead

Trellis System: Extended Perold

Soil: Alluvial Sand & Loam

about the harvest: Type: Hand picked

Date: 2 - 3 February 2005

Yield: 8 tons / ha

in the cellar : After destalking and crushing the mash was cooled to 16Â° C and then pressed in a membrane press at Â± 1 bar in a membrane press, and with the aid of pectolytic enzyme, the juice was settle overnight. The clean juice was then flash pasteurised prior to being inoculated with a specially chosen yeast strain. After fermenting at 15Â° C the wine was stabilised and filtered prior to bottling in June.

