

Kleine Draken Chardonnay 2008

Colour: Light straw

Nose: Buttery, vanilla and varietal typical.

Palate: Smooth well rounded and velvety dry white with a long finish.

Soups, lightly flavoured casseroles, poultry and veal.

variety : Chardonnay | 100% Chardonnay

winery : Zandwijk

winemaker : Jean van Rooyen

wine of origin : Paarl

analysis : alc : 12.91 % vol rs : 1.4 g/l pH : 3.44 ta : 5.3 g/l fso2 : 30 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: 13 & 14 February 2008

Yield: 11 tons / ha

in the cellar : After destalking and crushing the mash was cooled to 16°C and then pressed in a membrane press at ± 1 bar. The free run juice was then treated with a pectolytic enzyme and allowed to settle overnight. The juice was inoculated with a selected="true" yeast strain and fermented dry on french oak staves and left for 6 months on the lees with the staves. The wine was then racked and stabilized and received a light filtration prior to bottling.

