

## Kleine Draken Dry Red 2006

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 | 60% Merlot, 18% Malbec, 22% Cabernet Franc

**winery** : Zandwijk

**winemaker** : Jean van Rooyen

**wine of origin** : Paarl

**analysis** : alc : 13.32 % vol   rs : 2.0 g/l   pH : 3.71   ta : 5.6 g/l   fso2 : 35 mg/l

**type** : Red   **style** : Dry   **taste** : Fruity   **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: 7 March 2006

Yield: 8 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 June 2009.

