

Kleine Draken Sauvignon Blanc 2010

Colour: Light straw with a slight green hue.

Nose: Grassy and tropical flavours.

Palate: Crisp and dry - a well balanced wine.

Ideal accompaniment to fish and poultry dishes.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Zandwijk

winemaker : Jean van Rooyen

wine of origin : Paarl

analysis : alc : 12.10 % vol rs : 2.5 g/l pH : 3.55 ta : 4.5 g/l fso2 : 31 mg/l

type : White **style** : Dry **taste** : Fruity **kosher**

pack : Bottle **closure** : Cork

in the vineyard : Irrigation: Overhead

Trellis System: Extended Perold

Soil: Alluvial Sand & Loam

about the harvest:

Type: Hand picked

Date: 1, 8, 9 February 2010

Yield: 10 tons / ha

in the cellar :

After destalking and crushing, the mash was cooled to 16°C, pressed at 0.5 bar in a membrane press and, with the aid of a pectolytic enzyme, the juice was settled overnight. The clean juice was then flash pasteurized prior to being inoculated with a chosen yeast strain. After fermentation at 14°C the wine was stabilized and filtered prior to a May bottling.

