

## Kleine Draken Chardonnay 2010

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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.

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**variety** : Chardonnay | 100% Chardonnay

**winery** : Zandwijk

**winemaker** : Jean van Rooyen

**wine of origin** : Paarl

**analysis** : alc : 12.43 % vol   rs : 1.4 g/l   pH : 3.52   ta : 4.7 g/l   fso2 : 34 mg/l

**type** : White   **style** : Dry   **wooded**   **kosher**

**pack** : Bottle   **closure** : Cork

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**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: 17 February 2010

Yield: 7 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 chosen yeast strain and fermented dry on french oak staves and left for 3 months on the lees with the staves. The wine was then racked and stabilized and received a light filtration prior to bottling.

