

Kleine Draken Sauvignon Blanc 2012

Colour: Light straw with a slight green hue.

Nose: Grassy and tropical flavours.

Palate: Crispy dry wine. 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 : 11.40 % vol rs : 1.1 g/l pH : 3.51 ta : 5.4 g/l fso2 : 25 mg/l

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

pack : Bottle **closure** : Cork

in the vineyard : Irrigation: Overhead

Trellis System: Extended Perold

Soil: Alluvial Sand & Loam

Climate: Hot dry summers & heavy winter rains.

about the harvest: Type: Hand picked

Date: 31 January 2012

Yield: 8tons/ha

in the cellar : After de-stalking 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 selected yeast strain. After fermentation at 14° C the wine was stabilized and filtered prior to a August bottling.

