

## Kleine Draken Chardonnay 2012

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 : 12.09 % vol   rs : 1.2 g/l   pH : 3.59   ta : 4.9 g/l   fso2 : 18 mg/l

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

**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: Hand-picked

Date: 16 February 2012

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  $\pm$  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 in May.

