

Kleine Draken Chardonnay 2013

Colour: Light straw.

Nose: Buttery, vanilla and varietal typical.

Palate: Smooth well rounded and velvety dry white with a long finish.

pSoups, lightly flavoured casseroles, poultry and veal./p

variety : Chardonnay | 100% Chardonnay

winery : Zandwijk

winemaker : Jean van Rooyen

wine of origin : Paarl

analysis : **alc** : 11.85 % vol **rs** : 1.2 g/l **pH** : 3.5 **ta** : 5.9 g/l **fso2** : 31 mg/l

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

pack : Bottle **size** : 0 **closure** : Cork

2015 Paarl Wine Challenge - Bronze Winner for "Kleine Draken Chardonnay 2013"

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: 25 February 2013

Yield: 8 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 allowed to settle overnight. The juice was inoculated with a selected 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.

