

## Kleine Draken Shiraz 2005

main variety Shiraz

vintage 2005

analysis alc: 14.92 | ph: 3.65 | rs: 2.7 | ta: 5.0 | fs02: 25

type Red

producer Kleine Draken

winemaker Neil Schnoor

wine of Paarl

body Medium

### tasting notes

colour: Very deep ruby red.  
background smokiness.  
and well structured. Will improve with bottle age.

Nose: Highly concentrated berry fruit with typical  
Palate: Medium to full bodied, balanced, rounded

### ageing potential

Can drink now or keep for 3 - 5 years.

### blend information

100% Shiraz

### food suggestions

Red meat, rich casseroles and spicy pasta dishes.

### in the vineyard

Irrigation: Extended PeroldTrellis System: DripSoil: Deep Loam & AlluvialClimate: Hot dry  
summers & heavy winter rains

### about the harvest

type: Hand picked

Date: 09 February 2005

Yield: 9 tons / ha

### in the cellar

After destalking and crushing the mash was flash pasteurized and then re-cooled to 25°C .  
The mash was then inoculated with a selected="true" yeast strain and fermented dry at a  
controlled temperature of 24 - 25°C. After pressing, the wine was matured in new and used  
French Oak for 12 months prior to sterile filtration and bottling in April 2006.

