

Kleine Draken Chardonnay 2007

main variety Chardonnay

vintage 2007

analysis alc: 11.85 | ph: 3.54 | rs: 1.7 | ta: 6.6 | fs02: 22

type White

producer Kleine Draken

style Dry

winemaker Neil Schnoor

wine of Paarl

tasting notes

Colour: Bright deep straw.

Nose: Buttery, vanilla and varietal typical.

Palate: Smooth well-rounded and velvety dry white with a more-ish finish.

blend information

100% Chardonnay

food suggestions

Soups, lightly flavoured casseroles, poultry and veal.

in the vineyard

irrigation: Overhead
ecomposed granite

Trellis System: extended Perold

Soil:

Climate: Hot dry summers & heavy winter rains

about the harvest

Type: Handpicked

Date: 5 & 6 February 2007

Yield: 9 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 specially chosen yeast strain and fermented dry in new French Oak for approximately 2 weeks. The wine was racked, stabilized and then sterile filtered before bottling in mid-March.

