



## Kleine Draken Dry Red 2005

main variety Merlot

vintage 2005

analysis alc: 13.45 | ph: 3.94 | rs: 0.57 | ta: 5.7 | fs02: 23

type Red

producer Kleine Draken

winemaker Neil Schnoor

wine of Paarl

### tasting notes

Colour: Deep, brilliant ruby red.

Nose: Elegant berry fruit.

Palate: Soft and well-rounded easy drinker.

### blend information

Merlot, Malbec, Cabernet Franc

### food suggestions

White or red meats, spicy fish, poultry, pastries or pasta dishes.

### 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: 22 February 2005

Yield: 6 tons / ha

### in the cellar

After destalking and crushing the mash was flash pasteurized and then re-cooled to 24°C. The mash was then inoculated with a specially chosen yeast strain. At about 2° Balling the mash was pressed and the wine matured in 2nd fill French Oak for 6 months. The wine was sterile filtered and bottled after suitable tank maturation in February 2008.