



Kleine Draken Pinotage 2004

main variety Pinotage

vintage 2004

analysis alc: 13.76 | ph: 3.71 | rs: 2.6 | ta: 5.5 | fs02: 14

type Red

producer Kleine Draken

winemaker Neil Schnoor

wine of Paarl

body Medium

tasting notes

colour: Bright ruby red

Nose: Berry and red cherries

Palate:

Medium-bodied and well rounded with some ripe tannin undertones supporting longevity.

blend information

100% Pinotage

food suggestions

Enjoy with flavourful curries, spicy meat dishes and barbeques.

in the vineyard

irrigation: Drip

Trellis System: Bush vines

Soil: Shallow Loam

Climate: Hot dry summers & heavy winter rains

about the harvest

Type: Handpicked

Date: 3 February 2004

Yield: 7 tons / ha

in the cellar

After destalking and crushing the mash was flash pasteurized and then re-cooled to 24°C . The mash was inoculated with a specially chosen yeast strain and fermented dry at ±25°C and then pressed at 1 bar. Barrel matured in French Oak for 6 months prior to filtration the wine was bottled in April 2006.