

Kleine Draken Chardonnay 2006

main variety Chardonnay

vintage 2006

analysis alc: 11.93 | ph: 3.45 | rs: 1.1 | ta: 6.4 | fs02: 14

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: Hand picked

Date: 07 February 2006

Yield: 7 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 end of July.

