



Kleine Draken Sauvignon Blanc 2005

main variety Sauvignon Blanc

vintage 2005

analysis alc: 12.28 | ph: 3.69 | rs: 1.5 | ta: 5.0 | fs02: 11

type White

producer Kleine Draken

style Dry

winemaker Neil Schnoor

wine of Paarl

tasting notes

Sold Out! 2008 Sauvignon Blanc will be available from 17 June 2008

Colour: Bright straw with a slight green hue.

Nose: Floral and tropical fruit

Palate: Crisp and dry with a well rounded fruity mid-palate and clean varietal finish.

blend information

100% Sauvignon Blanc

food suggestions

Ideal accompaniment to seafoods, light pasta and poultry dishes.

in the vineyard

irrigation: Overhead
Alluvial Sand & Loam

Trellis System: Extended Perold

Soil:

about the harvest

Type: Hand picked

Date: 2 - 3 February 2005

Yield: 8 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 in a membrane press, and with the aid of pectolytic enzyme, the juice was settle overnight. The clean juice was then flash pasteurised prior to being inoculated with a specially chosen yeast strain. After fermenting at 15°C the wine was stabilised and filtered prior to bottling in June.