

Kleine Draken Cabernet Sauvignon 2006 - SOLD OUT

main variety Cabernet Sauvignon

vintage 2006

analysis alc: 13.71 | ph: 3.79 | rs: 1.4 | ta: 5.2 | fs02: 32

type Red

producer Kleine Draken

style Very Dry

winemaker Jean van Rooyen

taste Fruity

wine of Paarl

body Full

tasting notes

Colour: Deep ruby red.

Nose: Vanilla and berry flavours.

Palate: Full bodied wooded red wine. Well balanced wine.

blend information

100% Cabernet Sauvignon

food suggestions

Red meat dishes and rich casseroles / stews.

in the vineyard

irrigation: Drip
oam

Trellis System: Extended Perold
Climate: Hot dry summers & heavy winter rains

Soil: Deep

about the harvest

Type: Hand picked

Date: 07 March 2006

Yield: 4 tons / ha

in the cellar

After destalking and crushing the mash was flash pasteurized and then immediately re-cooled to 24°C. After inoculation with a chosen yeast strain the wine was fermented to about 1° Balling at 24-25°C and then pressed. The wine was then oak matured in new and used oak for 18 months prior to filtration and bottling.

