



## Kleine Draken Chardonnay 2008

main variety Chardonnay

vintage 2008

analysis alc: 12.91 | ph: 3.44 | rs: 1.4 | ta: 5.3 | fs02: 30

type White

producer Kleine Draken

style Dry

winemaker Jean van Rooyen

wine of Paarl

### tasting notes

Colour: Light straw

Nose: Buttery, vanilla and varietal typical.

Palate: Smooth well rounded and velvety dry white with a long 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: Handpicked

Date: 13 & 14 February 2008

Yield: 11 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 selected="true" yeast strain and fermented dry on french oak staves and left for 6 months on the lees with the staves. The wine was then racked and stabilized and received a light filtration prior to bottling.