



## Kleine Draken Pinotage 2007

main variety Pinotage

vintage 2007

analysis alc: 14.03 | ph: 3.65 | rs: 1.4 | ta: 5.5 | fs02: 42

type Red

producer Kleine Draken

style Very Dry

winemaker Jean van Rooyen

taste Fruity

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: 23 & 24 January 2007

Yield: 6 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 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 November 2008.