



Kleine Draken Dry Red 2006

main variety Merlot

vintage 2006

analysis alc: 13.32 | ph: 3.71 | rs: 2.0 | ta: 5.6 | fs02: 35

type Red

producer Kleine Draken

style Dry

winemaker Jean van Rooyen

taste Fruity

wine of Paarl

tasting notes

Colour: Deep, brilliant ruby red.

Nose: Elegant berry fruit.

Palate: Soft and well-rounded easy drinker.

blend information

60% Merlot, 18% Malbec, 22% Cabernet Franc

food suggestions

White or red meats, spicy fish, poultry, pastries or pasta dishes.

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: 7 March 2006

Yield: 8 tons / ha

in the cellar

After destalking and crushing the mash was flash pasteurized and then re-cooled to 24°C. The mash was then inoculated with a specially chosen yeast strain. At about 2° Balling the mash was pressed and the wine matured in 2nd fill French Oak for 6 months. The wine was sterile filtered and bottled after suitable tank maturation in June 2009.