



Kleine Draken Sauvignon Blanc 2010

main variety Sauvignon Blanc

vintage 2010

analysis alc: 12.10 | ph: 3.55 | rs: 2.5 | ta: 4.5 | fs02: 31

type White

producer Kleine Draken

style Dry

winemaker Jean van Rooyen

taste Fruity

wine of Paarl

tasting notes

Colour: Light straw with a slight green hue.

Nose: Grassy and tropical flavours. Palate: Crisp and dry - a well balanced wine.

blend information

100% Sauvignon Blanc

food suggestions

Ideal accompaniment to fish and poultry dishes.

in the vineyard

irrigation: Overhead
Alluvial Sand & Loam

Trellis System: Extended Perold

Soil:

about the harvest

Type: Hand picked
Date: 1, 8, 9 February 2010
Yield: 10 tons / ha

in the cellar

After destalking and crushing, the mash was cooled to 16°C, pressed at 0.5 bar in a membrane press and, with the aid of a pectolytic enzyme, the juice was settled overnight. The clean juice was then flash pasteurized prior to being inoculated with a chosen yeast strain. After fermentation at 14°C the wine was stabilized and filtered prior to a May bottling.