



## Kleine Draken Chardonnay 2010

main variety Chardonnay

vintage 2010

analysis alc: 12.43 | ph: 3.52 | rs: 1.4 | ta: 4.7 | fs02: 34

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: 17 February 2010  
Yield: 7 tons / ha

### in the cellar

After destalking and crushing the mash was cooled to 16°C and then pressed in a membrane press at  $\pm$  1 bar. The free run juice was then treated with a pectolytic enzyme and allowed to settle overnight. The juice was inoculated with a chosen yeast strain and fermented dry on french oak staves and left for 3 months on the lees with the staves. The wine was then racked and stabilized and received a light filtration prior to bottling.