



## Kleine Draken Pinotage 2006

main variety Pinotage

vintage 2006

analysis alc: 13.52 | ph: 3.73 | rs: 2.4 | ta: 4.4 | fs02: 1.0

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: Hand-picked

Date: 24 & 25 February 2006

Yield: 7 tons / ha

### in the cellar

After destalking and crushing the mash was flash pasteurized to 85°C and then re-cooled to 24°C . The mash was inoculated with a selected 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 December 2007.