

Kleine Draken Cabernet Sauvignon 2009

main variety Cabernet Sauvignon

vintage 2009

analysis alc: 13.93 | ph: 3.71 | rs: 1.7 | ta: 4.9 | fs02: 23

type Red

producer Kleine Draken

style Very Dry

winemaker Jean van Rooyen

taste Fruity

wine of Paarl

body Full

tasting notes

Colour: Deep ruby red.

Nose: Vanilla and berry flavours.

Palate: Full bodied wooded red wine. Well balanced wine.

blend information

100% Cabernet Sauvignon

food suggestions

Red meat dishes and rich casseroles / stews.

in the vineyard

irrigation: Drip
oam

Trellis System: Extended Perold
Climate: Hot dry summers & heavy winter rains

Soil: Deep

about the harvest

Type: Hand picked

Date: 04 March 2009

Yield: 9 tons / ha

in the cellar

After destalking and crushing the mash was flash pasteurized and then immediately re-cooled to 24°C. After inoculation with a chosen yeast strain the wine was fermented to about 1° Balling at 24-25°C and then pressed. French oak was used for 10 months prior to filtration and bottling.

