



Kleine Draken Sauvignon Blanc 2012

main variety Sauvignon Blanc

vintage 2012

analysis alc: 11.40 | ph: 3.51 | rs: 1.1 | ta: 5.4 | fs02: 25

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: Crispy dry wine. Well balanced wine.

blend information

100% Sauvignon Blanc

food suggestions

Ideal accompaniment to fish and poultry dishes.

in the vineyard

Irrigation: Overhead

Trellis System: Extended Perold

Soil: Alluvial Sand & Loam

Climate: Hot dry summers & heavy winter rains.

about the harvest

Type: Hand picked

Date: 31 January 2012

Yield: 8tons/ha

in the cellar

After de-stalking 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 selected yeast strain. After fermentation at 14° C the wine was stabilized and filtered prior to a August bottling.