



Kleine Draken Merlot 2012

main variety Merlot

vintage 2012

analysis alc: 12.36 | ph: 3.95 | rs: 0.9 | ta: 3.9 | fs02: 37

type Red

producer Kleine Draken

style Very Dry

winemaker Jean van Rooyen

taste Fruity

wine of Paarl

tasting notes

Colour: Ruby red colour.

Nose: Red fruit on the nose.

Palate: Smooth easy drinking. Slightly wooded and well balanced.

blend information

100% Merlot

food suggestions

Red meat dishes, pasta or on its own.

in the vineyard

Irrigation: Overhead

Trellis System: Extended Perold

Soil: Decomposed Granite

Climate: Hot dry summers & heavy winter rains

about the harvest

Type: Hand-picked

Date: 14 March 2012

Yield: 8 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 then inoculated with a selected yeast strain. At about 2° Balling the mash was pressed and French oak staves was added. After maturation the wine was lightly filtered before bottling in May 2011.