

Kleine Draken Chardonnay 2012

main variety Chardonnay

vintage 2012

analysis alc: 12.09 | ph: 3.59 | rs: 1.2 | ta: 4.9 | fs02: 18

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

Trellis System: Extended Perold

Soil: Decomposed Granite

Climate: Hot dry summers & heavy winter rains

about the harvest

Type: Hand-picked

Date: 16 February 2012

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 ± 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 in May.

