



## Kleine Draken Sauvignon Blanc 2013

main variety Sauvignon Blanc

vintage 2013

analysis alc: 11.43 | ph: 3.37 | rs: 1.4 | ta: 5.5 | fs02: 30

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

### 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, 06, 13, 18 February 2013

Yield: 8 tons/ha

### in the cellar

After destalking and crushing, the mash was cooled to 16°C, pressed at 0.5 bar in a membrane press and 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 bottling.