



## Kleine Draken Merlot 2013

main variety Merlot

vintage 2013

analysis alc: 14.08 | ph: 3.56 | rs: 1.0 | ta: 5.7

type Red

producer Kleine Draken

style Dry

winemaker Jean van Rooyen

taste Fruity

wine of Paarl

body Medium

### tasting notes

Smooth easy drinking. Slightly wooded and well balanced. Red fruit on the nose.

### blend information

100% Merlot

### food suggestions

Red meat dishes, pasta or on its own.

### in the vineyard

Cultivar: Merlot 100%

Region: Paarl

Irrigation: Overhead

Trellis System: Extended Perold

Soil: Decomposed Granite

Climate: Hot dry summers & heavy winter rains

### about the harvest

Type: Hand picked

Date: 7 February 2013

Yield: 9 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. French oak was used for 7 months. After maturation the wine was lightly filtered before bottling.