



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 origin 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.