



Kleine Draken Cabernet Sauvignon 2013

main variety Cabernet Sauvignon

vintage 2013

analysis alc: 14.09 | ph: 3.61 | rs: 1.7 | ta: 5.1

type Red

producer Kleine Draken

style Dry

winemaker Jean van Rooyen

wine of origin Paarl

body Full

tasting notes

Well balanced wine. Vanilla and Berry flavours. Deep ruby red.

blend information

100% Cabernet Sauvignon

food suggestions

Red meat dishes and rich casseroles / stews.

in the vineyard

Cultivar: 100% Cabernet Sauvignon

Region: Paarl Cab

Irrigation: Drip

Trellis System: Extended Perold

Soil: Deep Loam

Climate: Hot dry summers & heavy winter rains

about the harvest

Type: Hand picked

Date: 5 March 2013

Yield: 9 ton / ha

in the cellar

After destalking and crushing the mash was flash pasteurized and then immediately re-cooled to 24°C. After inoculation with a selected yeast strain the wine was fermented to about 1° Balling at 24-25°C and then pressed. French oak was used for 7 months prior to filtration and bottling.