



Kleine Draken Sauvignon Blanc 2015

main variety Sauvignon Blanc

vintage 2015

analysis alc: 11.79 | ph: 3.51 | rs: 1.0 | ta: 4.6 | fs02: 23

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

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.