



## *Kleine Draken Semi Sweet Red*

- VEGAN
- KOSHER FOR PASSOVER

### WINE OF ORIGIN:

Western Cape

### BLEND:

Shiraz 50%, Cabernet Sauvignon Blanc 25%, Pinotage 25%

### GEOGRAPHY:

Western Cape Province of South Africa - Paarl and surrounding areas. Cold wet winters and hot dry summers.

### VINEYARDS:

Vineyards situated on cool, southern slopes in the Paarl area. Soils are deep, rich and well drained. We prefer the grapes be planted in an East-West row direction. 5-Wire Perold system. Basic canopy, yield and crop management, additional watering after veraison.

### YIELD:

12 - 16 tons/ha

Balling at harvest: 24° to 26° Balling

### IN THE CELLAR:

Grapes are destemmed and crushed. Fermented on skins 7 to 12 days after which the skins are pressed, and the wine is inoculated with malolactic bacteria to initiate a secondary fermentation. On completion of malolactic fermentation, the wine is blended with 40% white grape juice to sweeten the wine. After blending the wine is stabilised and filled. No oak maturation.

### TECHNICAL ANALYSIS:

ALC	PH	RS	TA	VA	TSO2	FSO2
8	3.51	58	5.65	0.42	136	48







## *Kleine Draken Semi Sweet White*

- VEGAN
- KOSHER FOR PASSOVER

### **WINE OF ORIGIN:**

Western Cape

### **BLEND:**

Chenin Blanc 55%, Colombar 35%, Chardonnay 10%

### **GEOGRAPHY:**

Western Cape Province of South Africa - Paarl and surrounding areas. Cold wet winters and hot dry summers.

### **VINEYARDS:**

Vineyards situated on cool, southern slopes in the Paarl area. Soils are deep, rich and well drained. We prefer the grapes be planted in an East-West row direction. 5-Wire Perold system. Basic canopy, yield and crop management, additional watering after veraison.

### **YIELD:**

16 - 18 tons/ha  
Balling at harvest: 22° to 23° Balling

### **IN THE CELLAR:**

Grapes are destemmed and crushed. Juice and skins are separated immediately. Fermentation in stainless steel tanks at 12 - 14 degrees Celsius. After fermentation the wine is blended with 40% white grape juice, filtered and stabilised prior to filling. No oak maturation.

### **TECHNICAL ANALYSIS:**

ALC	PH	RS	TA	VA	TSO2	FSO2
8	3.36	57	5.95	0.32	138	52







## Kleine Draken Grape Juice

- VEGAN
- KOSHER FOR PASSOVER

### WINE OF ORIGIN:

Western Cape

### BLEND:

Variety of White and Red Cultivars

### GEOGRAPHY:

Western Cape Province of South Africa - Paarl and surrounding areas. Cold wet winters and hot dry summers.

### VINEYARDS:

Vineyards situated on cool, southern slopes in the Paarl area. Soils are deep, rich and well drained. We prefer the grapes be planted in an East-West row direction. 5-Wire Perold system. Basic canopy, yield and crop management, additional watering after veraison.

### YIELD:

14 - 16 tons/ha

Balling at harvest: 20° to 21° Balling

### IN THE CELLAR:

Grapes are destemmed and crushed. Juice and skins are separated immediately. The juice is immediately filtered and stabilised after separation from the skins. The juice is stored in insulated tanks at 3 degrees Celsius until the day of filling.

### TECHNICAL ANALYSIS:

ALC	PH	RS	TA	VA	TSO2	FSO2
0	3.26	144	4.62	0.26	146	45







## Kleine Draken Kiddush

- VEGAN
- KOSHER FOR PASSOVER

### WINE OF ORIGIN:

Western Cape

### BLEND:

Shiraz 50%, Pinotage 50%

### GEOGRAPHY:

Western Cape Province of South Africa - Paarl and surrounding areas. Cold wet winters and hot dry summers.

### VINEYARDS:

Vineyards situated on cool, southern slopes in the Paarl area. Soils are deep, rich and well drained. We prefer the grapes be planted in an East-West row direction. 5-Wire Perold system. Basic canopy, yield and crop management, additional watering after veraison.

### YIELD:

14 - 16 tons/ha  
Balling at harvest: 23° to 25° Balling

### IN THE CELLAR:

Fermented on skins 7 to 12 days after which the skins are pressed, and the wine is inoculated with malolactic bacteria to initiate a secondary fermentation. On completion of malolactic fermentation, the wine is filtered and stabilised. Prior to bottling cane sugar is added to the wine resulting in a sweet red wine. No oak maturation.

### TECHNICAL ANALYSIS:

ALC	PH	RS	TA	VA	TSO2	FSO2
11.5	3.42	142	5.32	0.42	145	42

