

Clos Malverne Sauvignon Blanc 2006

2006 Winemakers' Choice - Diamond Award

The wine is full and dry with well-balanced acid. It has tropical fruit, flintiness and hints of asparagus and figs on the nose that all follow through to the palate.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Clos Malverne Estate

winemaker : I.P. Smit

wine of origin : devon Valley Stellenbosch

analysis: alc : 13.0 % vol rs : 3.9 g/l pH : 3.18 ta : 7.10 g/l

type : White **style :** Dry

pack : Bottle **closure :** Cork

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in the vineyard : Devon Valley, Stellenbosch. Our single Sauvignon Blanc vineyard lies adjacent to the farm dam on the cool valley floor, which is often overlaid with a blanket of mist in the spring and summer mornings, resulting in ripening temperatures being up to 5C lower than vineyards on higher ground. This allows an extended ripening period resulting in luscious and healthy grapes.

about the harvest: The grapes were hand harvested at optimal ripeness.

in the cellar : They were then destalked and crushed. The mash was cooled to 10C and skin contact followed for 8 hours. Sulphur dioxide and ascorbic acid were added before skin contact took place. The average temperature during fermentation was 12C. After fermentation the wine was left on its lees for one month. Protein and tartrate stabilisation took place before bottling.

