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Clos Malverne Sauvignon Blanc 2001

The wine is full, dry and easily drinkable. It has a tropical fruit and flinty character with hints of asparagus and grass on the nose that lingers on the palate. Ready for drinking now to really appreciate its fruitiness.



variety : Sauvignon Blanc | Sauvignon Blanc
winery : Clos Malverne Estate
winemaker : I.P. Smit
wine of origin : Stellenbosch
analysis : **alc :** 13,5 % vol **rs :** 2.50 g/l **pH :** 3.37 **ta :** 5.30 g/l
type : White
pack : Bottle

Wine & Spirits USA - rated 91/100 points

in the cellar : The grapes were hand- harvested at optimal ripeness. They were then destalked and crushed. The mash was cooled to10Â°C and skin contact lasted about 8 hours. Sulpherdioxide and Ascorbic acid were added before skin contact took place. The average temperature during fermentation was 12Â°C. After fermentation the wine was given lees contact and protein and tartrate stabilization was done before bottling commenced.