

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 to 10°C and skin contact lasted about 8 hours. Sulphur dioxide and Ascorbic acid were added before skin contact took place. The average temperature during fermentation was 12°C. After fermentation the wine was given lees contact and protein and tartrate stabilization was done before bottling commenced.

