

## Clos Malverne Sauvignon Blanc 2010

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 :** Charl Coetzee

**wine of origin :** Devon Valley Stellenbosch

**analysis :** alc : 13.0 % vol   rs : 3.20 g/l   pH : 3.31   ta : 6.50 g/l

**type :** White   **style :** Dry   **taste :** Fruity

**pack :** Bottle   **closure :** Cork

Michelangelo International Wine Awards - Silver Medal

Swiss International Air Lines Wine Awards - Bronze Medal

**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 5°C lower than vineyards on higher ground. This allows an extended ripening period resulting in luscious and healthy grapes.

### Climate

Mediterranean - summers are warm and dry, although sea breezes from the nearby False Bay cool the vineyards in the afternoons and evenings. The winters are wet and cold with a high average rainfall.

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

