

Clos Malverne Sauvignon Blanc 2014

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. Drink now to really appreciate the fruitiness.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Clos Malverne Estate

winemaker : Suzanne Coetzee

wine of origin :

analysis : alc : 13.50 % vol rs : 2.3 g/l pH : 3.47 ta : 6.3 g/l

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

pack : Bottle **size :** 0 **closure :** Screwcap

Sauvignon Blanc 2012

FNB Top 10 South Africa Sauvignon Blanc Top 20 ,Michelangelo International Wine Awards – Silver

Sauvignon Blanc 2011

FNB Top 10 South Africa Sauvignon Blanc Awarded 2012,FNB Top 10 South Africa Sauvignon Blanc Awarded 2012, 2013 Best Value Wine Guide

Previous Awards:

Michelangelo International Wine Awards

Swiss International Air Lines Wine Awards

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.

in the cellar : They were then destalked and crushed. The mash was cooled to 10°C and skin contact followed for 24 hours. Sulphur dioxide and ascorbic acid were added before skin contact took place. The average temperature during fermentation was 14-16°C. After fermentation the wine was left on its lees for as long as possible. Protein and tartrate stabilisation took place before bottling.

