

Clos Malverne Sauvignon Blanc 2003

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 : I.P. Smit
wine of origin : Stellenbosch
analysis : alc : 13.2 % vol rs : 3.3 g/l pH : 3.35 ta : 6.9 g/l
type : White style : Dry
pack : Bottle



in the vineyard : 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.

Deep red Hutton soils.

in the cellar : The grapes were hand harvested at optimal ripeness. They were then destalked and crushed. The mash was cooled to 10Â°C 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 12Â°C. After fermentation the wine was left on its lees for one month. Protein and tartrate stabilisation took place before bottling.