

Clos Malverne Sauvignon Blanc 1999

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** : 13.0 % vol **rs** : 3.3 g/l **pH** : 3.68 **ta** : 6.0 g/l

type : White

pack : Bottle

ageing : Drink now!

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 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.