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# 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.