

## CLOS MALVERNE

### *SAUVIGNON BLANC BRUT RESERVE*

**ORIGIN:** 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.

**TASTING NOTES:** This lively sparkling Sauvignon blanc is a crisp, yet fruitful wine. It has notes of litchis, pears and gooseberries. It has a clean palate, is refreshing and suitable for any occasion on celebration.

| SOIL                   | TRELLISSING           | YIELD          | ANALYSIS               |
|------------------------|-----------------------|----------------|------------------------|
| Deep red Hutton soils. | Heged (Perold system) | 8 tons per ha. | Alcohol: 13%           |
|                        |                       |                | Residual sugar: 10 g/l |
|                        |                       |                | Total acidity: 6.6 g/l |
|                        |                       |                | pH: 3.45               |

