

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.



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