

CLOS MALVERNE

SAUVIGNON BLANC 2017



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.

VINIFICATION: The grapes were hand harvested at optimal ripeness. They were then destalked and crushed. The mash was cooled to 10°C and skin contact followed for 24 hours. Sulphur dioxide and ascorbic acid were added before skin contact took place. The average temperature during fermentation was 14-16°C. After fermentation, the wine was left on its lees for as long as possible. Protein and tartrate stabilisation took place before bottling.

TASTING NOTES: 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.

SOIL	TRELLISSING	YIELD	ANALYSIS
Deep red Hutton soils.	Hedged (Perold system)	8 tons per ha.	Alcohol: 13.66%
			Residual sugar: 3.6g/l
			Total acidity: 5.6g/l
			pH: 3.53

AWARDS & ACCOLADES:

2012	Sauvignon Blanc 2011 - FNB Top 10 South Africa Sauvignon Blanc Awarded	
2011	Sauvignon Blanc 2011 - FNB Top 10 South Africa Sauvignon Blanc Awarded	
2007	Sauvignon Blanc 2007 - Michelangelo International Wine Awards – Silver Medal Swiss International Air Lines Wine Awards – Bronze Medal	
2006	Sauvignon Blanc 2006 - Winemakers' Choice – Diamond Award	
2002	Sauvignon Blanc '02	2003 Irish Wine Guide – Best Value White Wine for 2002
	Sauvignon Blanc '02	SAA listing for 2003
	Sauvignon Blanc '01	Wine & Spirits USA – rated 91/100 points

