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# Clos Malverne Sauvignon Blanc

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**Code**

MALV005

A deliciously fresh, fruity and crisp dry white with soft grassy and gooseberry fruit flavours.

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**Tasting Notes:**

The wine is full and dry with well-balanced acidity. 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.

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Specification	
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 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.
ABV	13.5%
Size	75cl
Drinking Window	Drink Now
Country	South Africa
Region	Stellenbosch
Area	Devon Valley
Type	White Wine
Grapes	Sauvignon Blanc
Genres	Vegan, Vegetarian
Vintage	2020
Style	Dry
Body	Elegant, crisp and delicate
Producer	Clos Malverne
Producer Overview	Shrouded in the misty veils of the Devon Valley, lies the 27 hectares that is Clos Malverne's premises. The Devon Valley microclimate is the key to the quality of the grapes grown in this serene environment. Although the valley is shallow it acts as a natural receptacle for the mists that linger around Stellenbosch in the early morning hours of summer. The valley is cooler than surrounding areas, significantly lengthening the ripening season, resulting in grapes of ideal ripeness.
Closure Type	Screw Cap
Food Matches	Try with Salmon or Trout