

Clos Malverne Auret 2003

2006 Winemakers' Choice - Diamond Award

2006 Swiss International Air Lines Wine Awards - Gold

The flagship of our range! A unique, full-bodied red blend, with Pinotage, South Africa's own cultivar. Pleasantly dry tannins, chocolate richness, spicy with underlying fruit (ripe berries).

variety : Cabernet Sauvignon | 60% Cabernet Sauvignon, 25% Pinotage, 15% Merlot

winery : Clos Malverne Estate

winemaker : I.P. Smit

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 2.85 g/l pH : 3.49 ta : 6.0 g/l

type : Red **wooded**

pack : Bottle

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Swiss International Air Lines Wine Awards 2006 - Gold

Michelangelo Awards 2005 - Silver Medal

ageing : Good maturation prospects - 5 to 7 years.

in the vineyard : Origin: From selected vineyards in the prime red wine growing area of the Devon Valley near Stellenbosch.

Climate: Mediterranean - summers are warm and dry, whilst sea breezes from the nearby False Bay cool the vineyards in the afternoons. The winters are wet and cold with a high average rainfall.

Soil: Deep red Hutton soils

Trellising: Hedged (Perold system)

about the harvest: The grapes were hand-harvested at optimal ripeness.

in the cellar : They are then destalked, crushed and fermented for 3 days on the skins in open fermenting tanks. The average fermentation temperature is 32°C. After fermentation the skins are pressed in traditional basket presses. The free run and pressed juices are combined and malolactic fermentation spontaneously takes place in the tank. Now the wine is racked and 60% Cabernet Sauvignon, 25% Pinotage and 15% Merlot is blended. The wine spent 11 months in 225 litre French oak barrels and was fined before bottling.

