

## Clos Malverne Pinotage Reserve 2002

Michelangelo International Awards 2005 - Gold Medal Veritas 2005 - Silver Medal 2005 - ABSA Top Ten Finalist

The wine has a dark plum colour. It shows a ripe berry character complimented by vanilla and spicy flavours - full-bodied.

variety: Pinotage | 100% Pinotage winery: Clos Malverne Estate

winemaker: I.P. Smit
wine of origin: Stellenbosch

analysis: alc:14.5 % vol rs:3.5 g/l pH:3.68 ta:5.9 g/l

type:Red style:Dry wooded

pack : Bottle

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**ageing**: Ready for drinking now, will also benefit from bottle ageing for another 3 - 5 years.

in the vineyard: 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.

Deep red Hutton soils.

in the cellar: Optimally ripe grapes are crushed and fermented for 3 days on their skins, then pressed in traditional basket presses before completing primary fermentation in the tank. The average fermentation temperature is 32ŰC. Malolactic fermentation also takes place in the tank. After racking, the wine goes into specially selected 225I oak barrels of which approximately 30% are American and 70% French Nevers. The wine spends 12 months in wood before being fined with egg white, filtered and bottled.



printed from wine.co.za on 2025/09/16