

## 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 32°C. Malolactic fermentation also takes place in the tank. After racking, the wine goes into specially selected 225l 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.

