

Clos Malverne Cabernet Sauvignon 2003

2005 Michelangelo Awards - Silver Medal

2005 Veritas - Silver Medal

2005 Michelangelo Awards- Silver Medal

The wine has a dark garnet colour. It is full on the palate with ripe tannins and has a lot of fruit and berry aromas originating from grapes picked at optimum ripeness.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Clos Malverne Estate

winemaker : I.P. Smit

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 2.5 g/l pH : 6.43 ta : 5.4 g/l

type : Red **style :** Dry **wooded**

pack : Bottle

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ageing : The wine will develop to reach its peak in the next 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 : The grapes used for this wine come from new clone as well as old clone vines. The ripe grapes are hand harvested and fermented for 3 days on their skins, then pressed in traditional basket presses. The average fermentation temperature is 32°C. After malolactic fermentation the wine is racked and then goes into specially selected 225l French oak barrels. The wine spends 12 months in wood before being racked, fined with egg white, filtered and bottled.

