

Clos Malverne Cabernet Sauvignon/Shiraz 2004

2006 Veritas Awards - Silver Medal

The wine has a deep garnet colour. Spicy and peppery on the nose with well integrated berry flavours from the Cabernet. A medium to full bodied wine with lots of fruit and a lingering after taste.

variety : Cabernet Sauvignon | 75% Cabernet Sauvignon, 25% Shiraz

winery : Clos Malverne Estate

winemaker : I.P. Smit

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 2.9 g/l pH : 3.73 ta : 5.7 g/l

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

pack : Bottle

ageing : Can be enjoyed now - will also benefit from 3 - 5 years bottle maturation.

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 Uutton

Trellissing: Hedged (Perold System)

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

in the cellar : They are then destalked, crushed and fermented for 3 days on their 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 goes into 225 litre oak barrels (80% French, 20% American) for 4 months. After barrel maturation the wine is blended (75% Cabernet Sauvignon, 25% Shiraz), fined and bottled.

