wine.co.za
easiest way to buy wine

Clos Malverne Auret Limited Release 2001

A full-bodied red blend, with Pinotage, South Africa's own cultivar in a supportive role. the merlot softens the wine and also adds some chocolate richness. Pleasantly dry tannons, spicy with underlying fruit.



variety : Cabernet Sauvignon | 60% Cabernet Sauvignon, 25% Pinotage, 15% Merlot
winery : Clos Malverne Estate
winemaker : I.P. Smit
wine of origin :
analysis : **alc :** 14 % vol **rs :** 2.65 g/l **pH :** 3.46
type : Red **style :** Dry
pack : Bottle **closure :** Cork

ageing : Good Maturation prospects - 5 to 7 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

about the harvest: The grapes are hand-harvested at optimal ripeness.
Yield: 8 tons per ha.

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 fined before bottling.