

Clos Malverne Cabernet Sauvignon/Merlot 2004

2006 Old Mutual Wine Trophy - Bronze Medal

The wine has a deep red colour. A smooth, easy drinking red wine to be enjoyed now. A lighter style Cabernet blend. The herby, berry character of the Cabernet Sauvignon is apparent and complimented by the fruitiness of the Merlot. To be enjoyed now, but can be aged for another 2-3 years.

variety : Cabernet Sauvignon | 80% Cabernet Sauvignon, 20% Merlot

winery : Clos Malverne Estate

winemaker : I.P. Smit

wine of origin :

analysis : alc : 14 % vol rs : 2.22 g/l pH : 3.7 ta : 5.32 g/l

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

ageing : To be enjoyed now, but can be aged for another 2-3 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.

Soil: Deep red Hutton soils.

Trellissing: Hedged (Perold system)

Yield: 8 tons per ha.

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 32C. 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. The wine was racked and matured in new 225l oak barrels (80% French, 20% American) for 4 months. After barrel maturation the wine was blended (80% Cabernet Sauvignon, 20% Merlot), fined and bottled.

