

Clos Malverne Cabernet Sauvignon/Pinotage 2003

A full-bodied red blend, with Pinotage, South Africa's own cultivar. Spicy with lots of ripe fruit and pleasantly dry tannins.

variety : Cabernet Sauvignon | 65% Cabernet Sauvignon, 35% Pinotage

winery : Clos Malverne Estate

winemaker : I.P. Smit

wine of origin :

analysis : alc : 14 % vol rs : 3.2 g/l pH : 3.63 ta : 5.19 g/l

type : Red **style :** Dry

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.

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 is racked, went into 225l French oak barrels for 12 months and was fined before bottling. 65% Cabernet Sauvignon and 35% Pinotage is blended.

