

Clos Malverne Shiraz 2008 - DISCONTINUED

The wine has a deep garnet colour. Spicy and peppery on the nose with well integrated berry flavours. A full-bodied wine with lots of fruit and a lingering aftertaste with a long finish.

variety : Shiraz | 100% Shiraz
winery : Clos Malverne Estate
winemaker : Charl Coetzee
wine of origin : Devon Valley, Stellenbosch
analysis : alc : 13.5 % vol rs : 3.2 g/l pH : 3.48 ta : 5.8 g/l
type : Red **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **closure :** Cork

ageing : Can be enjoyed now but will also benefit from another 3 - 8 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 Hutton soils.

Trellising: Hedged (Perold system)

Yield: 8 tons per ha

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

in the cellar : The grapes are then destalked, crushed and fermented for 7 days on their skins in open fermenting tanks. The average fermentation temperature is 25 - 30°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 10 months.

