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Clos Malverne Cabernet Sauvignon / Shiraz 2010

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 | 65% Cabernet Sauvignon, 35% Shiraz
winery : Clos Malverne Estate
winemaker : Charl Coetzee
wine of origin : Devon Valley,Stellenbosch
analysis : **alc :** 14.0 % vol **rs :** 3.1 g/l **pH :** 3.3 **ta :** 6.0 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

Michelangelo International Wine Awards - Gold Medal
Swiss International Air Lines Wine Awards - Bronze Medal

ageing : Can be enjoyed now but will also benefit from a further 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.

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

in the cellar : They 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 7 months. After barrel maturation the wine is blended (65% Cabernet Sauvignon, 35% Shiraz), fined and bottled.