

Heron's Nest Cabernet Sauvignon / Pinotage 2010

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

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

winery : Clos Malverne Estate

winemaker : Charl Coetzee

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 3.17 g/l pH : 3.61 ta : 5.77 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

ageing : Good maturation prospects - 5 to 7 years.

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 : The grapes are then destalked, crushed and fermented for 7 days on the skins in open fermenting tanks. The average fermentation temperature is 24°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. The wine is racked and 65% Cabernet Sauvignon and 35% Pinotage is blended. The wine spent 12 months in 225 litre French oak barrels and was fined before bottling.