

## Clos Malverne le Cafe Pinotage 2012

This wine has a rich, dark, plummy colour, and is made to be simply sensual and seductive with prominent aromas of coffee, mocha and chocolate. It has spicy undertones of cinnamon with notes of roasted coffee beans that end with a smooth lingering aftertaste.

It will go well with smoked red meats or game such as springbok, ostrich and kudu. Also enjoy slightly chilled with desserts like a dark berry pavlova or with double cream chocolate mousse.

**variety** : Pinotage | 100% Pinotage

**winery** : Clos Malverne Estate

**winemaker** : Suzanne Coetzee

**wine of origin** : Devon Valley

**analysis** : alc : 14 % vol   rs : 2.6 g/l   pH : 3.63   ta : 5.4 g/l

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

**pack** : Bottle   **closure** : Cork

**ageing** : 3 to 5 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.

