

Clos Malverne Pinotage Reserve 2013

It looks like: Elegant livery. Deep ruby plum at the opaque core, paling to ruby garnet at the rim. It smells like: A truly dignified wine. Delicious ripe berries, raspberry and pomegranate from the Pinot Noir parent and mulberry from the Cinsaut. It tastes like: So accessible now, wonderful full mouthful, a generosity of the purest fruit and a lovely supporting undertow of oak.

This is a wine which needs a fine piece of red meat.

variety : Pinotage | 100% Pinotage

winery : Clos Malverne Estate

winemaker : Suzanne Coetzee

wine of origin :

analysis : alc : 14.0 % vol rs : 3.10 g/l pH : 3.57 ta : 5.8 g/l

type : Red **style :** Dry **taste :** Mineral **wooded**

pack : Bottle **size :** 0 **closure :** Cork

Michelangelo International Wine Awards - Silver Medal

in the vineyard : The grapes for the newly released Clos Malverne Pinotage Reserve 2013 come from selected vineyards on the Estate that is situated in the beautiful Devon Valley in the Stellenbosch Wine Appellation – a prime red wine grape growing part of the world. Vineyards are cooled in the afternoon by breezes off False Bay, ameliorating the summer heat and allowing the grapes to hang longer on the vine on their path to ripeness that adds more colour, aroma and indeed flavour to the wine.

about the harvest: The grapes are hand harvested, at a low yield of 8 tons per hectare and taken to the cellar where they are destalked and then crushed.

in the cellar : The on skin fermentation takes place over the following 7 days and the mash is then pressed by Suzanne Coetzee, Clos Malverne's Winemaker, before completing its primary fermentation. Once in the stainless steel tanks, the wine completes alcoholic fermentation and then undergoes its malolactic fermentation. The wine is then racked off its lees and is taken to selected 225 litre oak barrels made from wood from the forests of Nevers in France. After 12 months in barrel, the wine is prepared for bottling.

