

Clos Malverne Auret 1999

Fairburn Capital Trophy Wine Awards - Silver Medal

Michelangelo International Wine Awards - Silver Medal

The flagship of our range! A unique, full-bodied red blend, with Pinotage, South Africa's own cultivar. Pleasantly dry tannins, spicy with underlying fruit (ripe berries). Good maturation prospects.

variety : Cabernet Sauvignon | Cabernet Sauvignon, Pinotage, Merlot

winery : Clos Malverne Estate

winemaker : I.P. Smit

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 2.80 g/l pH : 3.68 ta : 5.60 g/l

type : Red wooded

pack : Bottle

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ageing : 5 to 7 years

in the cellar : The grapes are hand-harvested at optimal ripeness. They are then destalked, crushed and fermented for 3 days on the skins in open fermenting tanks. The average fermentation temperature is 32 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 60% Cabernet Sauvignon, 25% Pinotage and 15% Merlot is blended. The wine will spend 12 months in 225 liter French oak barrels and then be fined before bottling.

