

Clos Malverne Auret 2001

Winemaker's Choice Awards 2005 - Highly Regarded

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

variety : Cabernet Sauvignon | 60% Cabernet Sauvignon, 25% Pinotage, 15% Merlot

winery : Clos Malverne Estate

winemaker : I.P. Smit

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 3.1 g/l pH : 3.43 ta : 5.9 g/l va : 0.62 g/l so2 : 93 mg/l fso2 : 34 mg/l

type : Red wooded

pack : Bottle

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Grape - 4 Stars & Best Cape Blend

ageing : Good maturation prospects â€” 5 to 7 years.

in the vineyard : 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.

Deep red Hutton soils.

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 32Â°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 blended. The wine spent 12 months in 225l French and American oak barrels and was fined before bottling.

