

Clos Malverne Cabernet Sauvignon Pinotage 2001

International Wine Challenge 2005 - Seal of Approval

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

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

winery : Clos Malverne Estate

winemaker : I.P. Smit

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 3.2 g/l pH : 3.63 ta : 5.19 g/l

type : Red **style :** Dry **wooded**

pack : Bottle

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ageing : Good maturation prospects - 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. The wine is racked and blended. The wine spent 12 months in 225l French oak barrels and was fined before bottling.

