

## Clos Malverne Shiraz 2001

The wine has a deep garnet colour. Spicy and peppery on the nose with well integrated berry flavours. A full-bodied wine with lots of fruit and a lingering after taste with a long finish.

**variety :** Shiraz | 100% Shiraz

**winery :** Clos Malverne Estate

**winemaker :** I.P. Smit

**wine of origin :** Stellenbosch

**analysis :** alc : 14.0 % vol    rs : 3.0 g/l    pH : 3.5    ta : 5.9 g/l

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

**pack :** Bottle

**ageing :** Can be enjoyed now - will also benefit from 3 - 8 years bottle maturation.

**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 their 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 goes into 225l oak barrels (80% French, 20% American) for 12 months.

