

## Clos Malverne Pinotage Reserve 2001

The wine has a dark plum colour. It shows a ripe berry character complimented by vanilla and spicy flavours â€” full-bodied.

**variety** : Pinotage | 100% Pinotage

**winery** : Clos Malverne Estate

**winemaker** : I.P. Smit

**wine of origin** : Stellenbosch

**analysis** : **alc** : 14.1 % vol **rs** : 3.21 g/l **pH** : 3.6 **ta** : 5.9 g/l **va** : 0.68 g/l **so2** : 110 mg/l **fso2** : 43 mg/l

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

**pack** : Bottle

**ageing** : Ready for drinking now, will also benefit from bottle ageing for another 3 - 5 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** : Optimally ripe grapes are crushed and fermented for 3 days on their skins, then pressed in traditional basket presses before completing primary fermentation in the tank. The average fermentation temperature is 32Â°C. Malolactic fermentation also takes place in the tank. After racking, the wine goes into specially selected 225l oak barrels of which approximately 30% are American and 70% French Nevers. The wine spends 12 months in wood before being fined with egg white, filtered and bottled.

