

Clos Malverne Pinotage 2001

International Wine Challenge 2005 - Bronze

The wine has a dark plum colour. On the nose full ripe fruit with plums, berries, spices and wood flavours. A fruity wine with lingering fruit and a balanced tannin structure.

variety : Pinotage | 100% Pinotage

winery : Clos Malverne Estate

winemaker : I.P. Smit

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 2.9 g/l pH : 3.66 ta : 5.5 g/l va : 0.7 g/l so2 : 89 mg/l fso2 : 35 mg/l

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

pack : Bottle

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ageing : Ready to drink now but can be aged for another 3 - 5years.

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, 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 juice is then combined and malolactic fermentation takes place spontaneously in the tank. Thereafter the wine is racked and goes into 225l oak barrels (20% American and 80% French) for 4 months. After barrel maturation the wine is fined, filtered and bottled.

