

## Clos Malverne Cabernet Sauvignon Merlot 2002

The wine has a deep red colour. A smooth, easy drinking red wine to be enjoyed now. A lighter style Cabernet blend. The herby, berry character of the Cabernet Sauvignon is apparent and complimented by the fruitiness of the Merlot.

**variety :** Cabernet Sauvignon | 80% Cabernet Sauvignon, 20% Merlot

**winery :** Clos Malverne Estate

**winemaker :** I.P. Smit

**wine of origin :** Stellenbosch

**analysis :** alc : 14.0 % vol   rs : 2.7 g/l   pH : 3.62   ta : 5.4 g/l

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

**pack :** Bottle

**ageing :** To be enjoyed now, but can be aged for another 2 – 3 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 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 4 months. After barrel maturation the wine is blended, fined and bottled.

