

Clos Malverne Devonet 2003

The wine has a deep ruby colour. The cherry and red berry character of the Merlot is apparent and complimented by the plum fruitiness of the Pinotage. Lovely harmonious blend.

variety : Merlot | 51% Merlot, 49% Pinotage

winery : Clos Malverne Estate

winemaker : I.P. Smit

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 3.1 g/l pH : 3.64 ta : 5.3 g/l

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

pack : Bottle

Voted Best Entry Level Red Wine by Wine-of-the-Month Club

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, filtered and bottled.

