

Clos Malverne Cabernet Sauvignon 1999

The wine has a dark garnet colour. It is full on the palate with ripe tannins and has a black currant/ripe berry aroma. The wine will develop to reach its peak in the next 3 to 5 years.

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery : Clos Malverne Estate

winemaker : I.P. Smit

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 2.70 g/l pH : 3.69 ta : 5.90 g/l

type : Red wooded

pack : Bottle

ageing : 3 to 5 years

in the cellar : The grapes used for this wine come from new clone as well as old clone vines. The ripe grapes are hand harvested and fermented for 3 days on their skins, then pressed in traditional basket presses. The average fermentation temperature is 32C. After malolactic fermentation the wine is racked and then goes into specially selected 225 liter oak barrels of which approximately 25% are American and 75% French Nevers. The wine spends 12 months in wood before being racked, fined with egg white, filtered and bottled.

