

## Clos Malverne Pinotage Reserve 2000

Michelangelo International Wine Awards 2002 - Gold Medal  
International Wine & Spirit Competition, London - Gold Medal

The wine has a dark plum colour. It shows a ripe berry character complimented by vanilla and spicy flavours - full bodied, ready for drinking now - will also benefit from bottle ageing for another 3 to 5 years.

**variety :** Pinotage | Pinotage

**winery :** Clos Malverne Estate

**winemaker :** I.P. Smit

**wine of origin :** Stellenbosch

**analysis :** alc : 13.5 % vol   rs : 3.2 g/l   pH : 3.57   ta : 5.6 g/l

**type :** Red    wooded

**pack :** Bottle

Michelangelo International Wine Awards 2002 - Gold Medal  
International Wine & Spirit Competition, London - Gold Medal (one of only 2 Pinotages to receive a Gold Medal)

**ageing :** 3 to 5 years

**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 32C. Malolactic fermentation 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 racked, fined with egg white, filtered and bottled.

