

Clos Malverne Cabernet Sauvignon Merlot 2001

Concours Mondial de Bruxelles 2006 â€” Silver Medal

Veritas 2005 - Bronze

The wine has a dark 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. To be enjoyed now, but can be aged for another 2 to 3 years.

variety : Cabernet Sauvignon | Cabernet Sauvignon, Merlot

winery : Clos Malverne Estate

winemaker : I.P. Smit

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 3.2 g/l pH : 3.7 ta : 5.8 g/l

type : Red wooded

pack : Bottle

Concours Mondial de Bruxelles 2006 â€” Silver Medal

Michelangelo International Wine Awards 2002 - Silver Medal

Veritas 2003 - Bronze

Winemaker's Choice Awards 2005 - Diamond

Veritas 2005 - Bronze

Voted National Red Wine Champion by the South African National Wine Show Association and wins General Smuts Trophy for the South African National Overall Wine Champion.

ageing : 2 to 3 years

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 and pressed juices are then combined and malolactic fermentation takes place spontaneously in the tank. Thereafter the wine is racked and goes into 225l oak barrels (100% French) for 4 months. After barrel maturation the wine is blended in a 40% Cabernet Sauvignon, 60% Merlot proportion and then fined, filtered and bottled.

