



CLOS MALVERNE

STELLENBOSCH
SOUTH AFRICA

Ice Cream & Wine

Tomato chutney and basil – Paired with Clos Malverne Sauvignon Blanc Brut

A Wonderfully sweet flavour followed by balancing herbaceous notes are rounded off with the refreshing acidity of the Sauvignon Blanc Brut to make this a delightful pairing.

Pineapple mint and chilli – Paired with Devonet Sauvignon Blanc

Upfront sweetness, tinged with slight heat. The fruit of the sauvignon blanc is complimented by the tropical flavour of the pineapple and the mint highlights the crisp green flavours in the wine.

Turkish delight, rose water and pistachio nuts – Paired with Devonet Rosé

The sweetness of the Turkish delight cuts through the dry character of this rosé. The rosewater compliments the floral notes in the wine and the pistachio nuts bring out the slight oak flavours of the merlot in this rosé.

Mushroom, hazelnut, truffle and honey – Paired with Devonet Pinotage/Merlot

A peculiar, unusual and great tasting ice cream. The earthy undertone of the mushroom dust and the nutty flavours of the hazelnut compliments the oak flavours of the wine while the honey brings out the sweet undertones of the red fruit of the merlot.