



CLOS MALVERNE

STELLENBOSCH
SOUTH AFRICA

Ice Cream & Wine for Pinotage day

Apple crumble ice cream paired with - Pinotage, Le Café

The estate's popular coffee-style, is matched with a scoop of. The caramel apples bring out the roasted coffee bean and mocha flavours, whilst the crumble highlights the smoky undertones and slight sweetness of the wine.

Peanut Butter and banana ice cream paired with - Auret

A must for all fans of peanut butter. Soft & creamy, with great texture provided by the glazed banana. Highlights the plum and banana notes in the wine. Our chef's favourite 😊

Honey coated, roasted walnut and beetroot ice cream – Paired with Pinotage Reserve

For those with a sweet tooth; this rich combination is complimented by the banana and rich plum nose of the wine.

Prune and rosemary ice cream with a dark chocolate sauce – Paired with Clos Malverne Spirit of Malverne

Sultry and delicious; the velvety texture of the ice cream goes hand in hand with the silky nature of this limited release Cape Blend. Dark fruits galore!