

## *I*ce *C*ream & *W*ine

### **Kiwi fruit & chili ice cream – Paired with Clos Malverne Sauvignon Blanc**

*From sweet to tasty tartness. Upfront sweetness, tinged with a bit of bite. The complex palate of the Sauvignon Blanc compliments the fruity elements of the kiwi and the acidity of the wine keeps the chili's bite in check.*

**Madagascan Vanilla and sweet melon ice cream – Paired with Clos Malverne Chardonnay** - *For those with a sweet tooth. This rich combination is complimented by the touch of oak on the palate and the biscotti aroma of this wine, while not overpowering the fruit.*

**Red pepper, pine nut and maple syrup ice cream– Paired with Clos Malverne Auret** - *Sultry and delicious; the velvety texture of the ice cream goes hand in hand with the silky nature of this award-winning Cape Blend. A flavour whirlwind!*

### **Pineapple, coconut and mint ice cream- Paired with Clos Malverne Honey Dew**

*“Oh, my sweet summer child. – Old Nan” A burst of tropical sunshine welcoming the summer months. Although sweet, the acidity in the wine and the touch of mint ensures the taste combination is not cloying.*