

*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.