

CLOS MALVERNE

Le Café Pinotage 2015



TECHNICAL: The Pinotage grapes for this wine come from the Devon Valley, with nutrient rich and deep soils. The grapes were hand harvested at optimum ripeness, and that is when the winemaker feels the degree of sugar is high enough whilst the flavours in the grape have developed substantially, with no bitter tannins left in the skins. The wine was fermented on the skins in open fermenters at temperatures of 25 - 28°C. After fermentation, the grapes were pressed gently in traditional basket presses. Heavy toasted French oak is used with 15% American oak.

TASTING NOTES: This wine has a rich, dark, plummy colour, and is made to be simply sensual and seductive with prominent aromas of coffee, mocha and chocolate. It has spicy undertones of cinnamon with notes of roasted coffee beans that end with a smooth lingering aftertaste.

FOOD PAIRINGS: It will go well with smoked red meats or game such as springbok, ostrich and kudu. Also enjoy slightly chilled with desserts like a dark berry pavlova or with double cream chocolate mousse.

SOIL	TRELLISSING	YIELD	ANALYSIS
Deep red Hutton soils.	Hedged (Perold system)	8 tons per ha.	Alcohol: 14.90%
			Residual sugar: 2.6 g/l
			Total acidity: 5.2 g/l
			pH: 3.57

