



CLOS MALVERNE

STELLENBOSCH
SOUTH AFRICA

Ice Cream & Wine

Pineapple, Coconut Meringue, Mint & Pink Peppercorn – Sauvignon Blanc Brut

This is a tantalizing tasting with exploding textures! The bubbles in the Brut compliments the crunchy texture of the meringue and the pineapple brings out the tropical flavours in this fruity and crispy wine.

Lemon Shortbread, Pistachio & Pea Shoot - Chardonnay

A butter melting in the mouth sensation - The buttery shortbread is the perfect pairing with this wooded chardonnay and the lemon compliments the citrus flavours of the wine.

Roasted Onion, Reduced Balsamic & Smoked Olives – Cabernet/Shiraz

This is the main course of our pairing. The sweet flavour of the roasted onion compliments the fruitiness in the wine and the smoked olives brings out the oak in this full-bodied wine.

Raspberry, Honeycomb & Chocolate Cookie Crumb – Pinotage Reserve

This wine has been wooded for 18 months in French oak barrels, which gives a vanilla flavour to the wine and this is complimented by the strong caramel flavours of the honeycomb. The dark chocolate crumb brings out the mocha flavours in this Pinotage, while the raspberries accentuate the ripe berry character of the wine.



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