



CLOS MALVERNE

STELLENBOSCH
SOUTH AFRICA

Ice Cream & Wine

Cherry, mint and fudge ice cream – Paired with Clos Malverne Ellie MCC
Wonderful sweet combination of texture and bubbles. The mint accentuates the herbaceous notes in the Ellie while the smooth & creamy texture of the fudge and the fine bubbles of the MCC make this a delightful pairing.

White chocolate and five spice ice cream – Paired with Clos Malverne Le Café Sugar;
spice and all things nice, that is what this pairing is all about. The spice combination brings out the mocha flavours in the wine, whilst the cinnamon highlights the smoky undertones and slight sweetness of the wine.

Smoked maple syrup and crispy bacon ice cream – Paired with Clos Malverne Auret
An unusual but delightful ice cream paired with our Flagship Cape Blend! The smokey syrup & bacon compliments the oak in the wine. The sweet flavours of the maple syrup enhances the fruit in this blend. This pairing is surprisingly delicious.

Malva pudding and custard ice cream – Paired with Clos Malverne Honey Dew
A perfectly sweet pairing. The caramel flavour of the malva compliments the sweet honey flavours of the wine while the slight acidity in the honey dew neutralize the sweetness of the delicious malva and custard.