



CLOS MALVERNE

STELLENBOSCH
SOUTH AFRICA

Bookings Essential **Ice Cream & Wine**

Lemongrass, chilli and litchi – Clos Malverne Sauvignon Blanc Brut

Fruity deliciousness with a bit of bite. Upfront sweetness, with a balancing touch of heat. The litchi highlights tropical flavours of this fruity wine. The refreshing acidity of the Sauvignon Blanc Brut then ensures that the palate is cleansed of excess heat, leaving a lingering refreshment.

Gingerbread, cranberry and white chocolate – Clos Malverne Cabernet/Shiraz

Sultry and tinged with a balancing tartness. The rich, red fruit palate of the Cabernet Shiraz compliments the cranberry notes and the spicy finish of the wine is rounded off by the flavour of the ginger bread.

Parsnip, saffron, salted caramel and pumpkin seeds - Pinotage Le Café

The estate's popular coffee-style wine, is matched with a scoop of this autumn delight. The salted caramel brings out the roasted coffee bean and mocha flavours, whilst the pumpkin seeds highlights the smoky undertones and slight sweetness of the wine.

Orange, gluewein and star aniseed – Clos Malverne Honeydew

Spicy and aromatic; the velvety texture of the ice cream goes hand in hand with the smooth and syrupy wine coat on the palate. The fragrant flavours of the spices and orange enhances the floral enigma of this Muscat. A flavour whirlwind!