

CLOS MALVERNE

Spirit of Malverne 2013



ORIGIN: From selected vineyards in the prime red wine growing area of the Devon Valley near Stellenbosch.

CLIMATE: Mediterranean - summers are warm and dry, whilst sea breezes from the nearby False Bay cool the vineyards in the afternoons. The winters are wet and cold with a high average rainfall.

VINIFICATION: The grapes are hand- harvested at optimal ripeness. They are then destalked, crushed and fermented for 7 days on the skins in open fermenting tanks. The average fermentation temperature is 24-30° C. After fermentation, the skins are pressed in traditional basket presses. The free run juices are taken to 100% new 300L French oak barrels and malolactic fermentation spontaneously takes place in barrels. Wine spent 18 months in barrel, where after it was blended and bottled, for a further 9 months in bottle before it is released. Blend consists of 46% Pinotage 27% Cabernet Sauvignon, 27% Shiraz.

TASTING NOTES: The blend is made up of Pinotage (46%), Cabernet Sauvignon (27%) and Shiraz (27%). The grapes were pressed in a traditional basket press and the result is a big, juicy and powerful wine. Blueberry flavours come through, along with a spiciness from the Shiraz and it's all built on a bed of noticeable oak flavour. The tannins are firm but not aggressive. This is a wine to keep for a while to allow the various components to come together more seamlessly. Good maturation prospects - 5 to 7 years.

SOIL	TRELLISSING	YIELD	ANALYSIS
Deep red Hutton soils.	Hedged (Perold system)	8 tons per ha.	Alcohol:14.5%
			Residual sugar: 2.7 g/l
			Total acidity: 5.7g/l
			pH: 3.53

