



# CLOS MALVERNE

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SOUTH AFRICA

## *Ice Cream & Wine*

Clos Malverne's only **MCC, Ellie** is paired with the **Orange, citron, elderflower and pistachio ice cream**. This is a luxurious and aromatic combination. The sweetness of both the orange and citron contrasts the slight herbaceous notes of the Ellie

The Estate's **Chardonnay**, is matched with a scoop of **Spicy apricot chutney, fennel and sesame ice cream**. The sesame seed brings out the slight woodiness of the wine, whilst the apricot highlights the fruity undertones and slight sweetness of the wine.

We paired the **Peanut butter-banana pancake ice cream** with Clos Malverne's **Merlot**. The sweet banana notes highlights the fruit of the wine, whilst the cinnamon exposes the complex oak of the Merlot. This is the chef's personal favourite winter pairing.

Ending your taste experience on a decadent high, the **Clos Malverne Spirit of Malverne** and **Beetroot, walnut and thyme ice cream** are a heavenly combination that melts into a wonderful rich, velvety mouthfeel with every sip and spoonful. The beetroot highlights the dark rich fruit of the wine while the creaminess of the ice cream and the thyme nuances allow the flavours of the wine to linger a little longer.