

CLOS MALVERNE

SHIRAZ ROSÈ ELLIE MCC

ORIGIN: Devon Valley, Stellenbosch. Our single block Shiraz vineyard is low lying on the cool valley floor. These cooler temperatures are specifically good for producing fruit driven rosè grapes – perfect for what we want on this MCC.

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

WINEMAKING: This wine was whole bunch pressed, with the only skin contact being the time in the press to ensure a very delicate pink colour. 15% of the base wine was fermented in barrel. The second fermentation was done in bottle, and the wine spent 2 years on the lees in bottle.

TASTING NOTES: This wine has a light feminine pink tinge, and shows ample fresh fruit intensity and body, leading to a crisp, dry finish. Saffron and strawberry aromas dominate the nose, while the delicate mousse is an explosion of extra fine bubbles that charm the palate.

SOIL	TRELLISSING	YIELD	ANALYSIS
Deep red Hutton soils.	Hedged (Perold system)	8 tons per ha.	Alcohol: 12.5%
			Residual sugar: 7.3 g/l
			Total acidity: 7.9 g/l
			pH: 3.19

