

CLOS MALVERNE

HONEYDEW DESSERT WINE

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 a very ripe stage. They are then destalked, crushed and after some skin contact, the grapes are pressed and fermented at 13°C to ensure a slow fermentation process for maximum flavour development. Fermentation is stopped at the desired sugar and alcohol level. The varietals and blend remain a winemaker's secret.

TASTING NOTES:

This sweet wine has beautiful notes of vanilla, citrus, blossom and honey comb, it is a classic wine with an elegant and creamy ending.

FOOD PARINGS:

White chocolate Crème brulee with brandy snap biscuits
Vanilla Panacotta with pineapple and mint salad

SOIL	TRELLISSING	YIELD	ANALYSIS
Deep red Hutton soils.	Hedged (Perold system)	8 tons per ha.	Alcohol: 13.5%
			Residual sugar: 47.8g/l
			Total acidity: 6.4g/l
			pH: 3.29

