

CLOS MALVERNE

PINOTAGE RESERVE 2014



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: Optimally ripe grapes are crushed and fermented for 7 days on their skins, then pressed in traditional basket presses before completing primary fermentation in the tank. The average fermentation temperature is 25-30° C. Malolactic fermentation also takes place in the tank. After racking, the wine goes into specially selected 225l oak barrels of which approximately 20% are American and 80% French Nevers. The wine spends 12 months in wood, filtered and bottled.

TASTING NOTES: The wine has a dark plum colour. It shows a ripe berry character complimented by vanilla and spicy flavours – full- bodied, ready for drinking now, will also benefit from bottle ageing for another 5 years.

SOIL	TRELLISSING	YIELD	ANALYSIS
Deep red Hutton soils.	Hedged (Perold system)	8 tons per ha.	Alcohol: 14.58%
			Residual sugar: 3.1 g/l
			Total acidity: 5.4 g/l
			pH: 3.50



AWARDS & ACCOLADES:

2013	Pinotage Reserve 2011 - Michelangelo Wine Awards – Double Gold
2011	Pinotage Reserve 2009 - Japan wine challenge – Bronze Old Mutual wine award – Bronze
2009	Pinotage Reserve 2007 - Concours Mondial de Bruxelles – Great Gold Medal Mundus Vini International Competition – Silver Medal Veritas Awards – Bronze Medal
2008	Pinotage Reserve 2006 - Selections Mondiales Des Vins Canada – Silver Medal - Decanter International Competition Awards – Bronze Medal - International Wine Challenge Competition – Bronze Medal
2007	Pinotage Reserve 2005 - Michelangelo International Wine Awards – Silver Medal - Veritas Awards – Silver Medal Pinotage Reserve 2004 - Swiss International Air Lines Wine Awards – Silver Medal
2006	Pinotage Reserve 2003 - ABSA Top 10 winner - Concours Mondial de Bruxelles – Gold Medal - Swiss International Air Lines Wine Awards – Silver Medal - International Wine Challenge Competition – Bronze Medal Pinotage Reserve 2002 - Michelangelo International Wine Awards – Gold Medal - ABSA Top 10 finalist - Veritas – Silver Medal
2002	Pinotage Reserve 2000 - International Wine & Spirit Competition London Gold Medal one of only 2 Pinotages to receive a Gold Medal. - Michelangelo International Wine Awards - Gold Medal
2001	Pinotage Reserve 1999 - Concours Mondial, Brussels - Silver Medal - International Wine Challenge, London – Silver Medal - EXPOVINA International Wine Awards, Zurich - Silver Medal Pinotage Reserve 1998 - Wine Spectator, U.S.A. May issue - Best Pinotage - Juliet Cullinan Masters Awards - Gold Medal & Best Pinotage
2000	Pinotage Reserve 1998 - Michelangelo International Wine Awards - Gold Medal - Concours Mondial, Brussels – Gold Medal