



CLOS MALVERNE

STELLENBOSCH
SOUTH AFRICA

Ice Cream & Wine

Mixed Berries ice cream paired with Clos Malverne Sauvignon Blanc Brut.

An explosion of berries - The fruitiness of this ice cream highlights the tropical notes of the wine, with a refreshing ending coming from the smoky pink peppercorns cutting through the crispness of the Brut.

Milk Tart ice cream paired with Clos Malverne Chardonnay.

This is a heavenly combination that melts into a wonderful rich velvety mouth feel with every sip and spoonful. The aromatics in this ice cream allows the flavours of the wine to linger a little longer. This is a perfect pairing with our wooded chardonnay.

Coffee and Chocolate ice cream paired with Clos Malverne Pinotage Le Café.

Death by chocolate and added coffee. The smoky undertones of the coffee in this ice cream highlights the sweetness of the wine. Where the chocolate compliments the roasted coffee bean and mocha flavours of the wine.

Apricot ice cream paired with Clos Malverne Honeydew.

This is a tantalizing tasting with upfront sweetness of the apricot. Fruity and delicious this pairing highlights the tropical notes of the wine, while the velvety texture of the ice cream goes hand in hand with the syrupy wine coat on the palate.