



Ice Cream & Wine tasting- R128pp Bookings essential.

Koeksister & coffee ice cream – paired with Clos Malverne Chardonnay

A great start to our latest ice cream and wine pairing range. The upfront sweetness of the koeksister highlighting the floral notes of our Chardonnay.

Whilst the coffee compliments the slight oak of the wine.

Black sesame ice cream – paired with Clos Malverne Pinotage Reserve

Soft nutty undertones and earthy sophistication is reflecting in this pairing. The sesame compliments the smoky undertones of our award-winning Pinotage. A treat of white sesame crumble for a bit of sweetness to highlight the fruit of the wine and add some extra crunch.

Biltong & caramelised onion ice cream – paired with Clos Malverne Merlot

Sultry and delicious. With a touch of sweetness coming from the caramelised onions, highlighting the fruit of the Merlot. The biltong enhances the smokiness of this wine, while the saltiness of the meat cuts through the oak.

Gingerbread & chocolate ice cream – paired with Clos Malverne Honeydew

A combination that transcends into a wonderful mouth feel every sip and spoonful.

The spiciness of the gingerbread brings out the freshness of the Honeydew. Crunchy and toasty ginger breadcrumbs goes hand in hand with the smooth syrupy wine coat on the palate.

Let's not forget about the chocolate which brings a nice balance to this pairing.