

# CLOS MALVERNE

## CABERNET / SHIRAZ



**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 optimal ripeness. They are then destalked, crushed and fermented for 7 days on their skins in open fermenting tanks. The average fermentation temperature is 25-30° C. After fermentation, the skins are pressed in traditional basket presses. The free run and pressed juices are combined and malolactic fermentation spontaneously takes place in the tank. Now the wine is racked and goes into 225l oak barrels (80% French, 20% American) for 11 months. After barrel maturation, the wine is blended (65% Cabernet Sauvignon, 35% Shiraz), fined and bottled.

**TASTING NOTES:** The wine has a deep garnet colour. Spicy and peppery on the nose with well-integrated berry flavours from the Cabernet. A medium to full bodied wine with lots of fruit and a lingering after taste. Can be enjoyed now - will also benefit from 3 - 5 years bottle maturation.

SOIL	TRELLISSING	YIELD	ANALYSIS
Deep red Hutton soils.	Hedged (Perold system)	8 tons per ha.	Alcohol: 14.87%
			Residual sugar: 3.5g/l
			Total acidity: 5.0 g/l
			pH: 3.60

### AWARDS & ACCOLADES:

2009	Cabernet / Shiraz 2007 Old Mutual Wine Trophy – Bronze Medal Veritas Awards – Bronze Medal
2007	Cabernet / Shiraz 2005 Michelangelo International Wine Awards – Gold Medal Swiss International Air Lines Wine Awards – Bronze Medal
2006	Cabernet / Shiraz 2004 Veritas – Silver Medal
2001	Cabernet / Shiraz 1999 International Wine Challenge, London - Silver Medal Cabernet / Shiraz 1999 Veritas Silver
1999	Cabernet / Shiraz 1998 Veritas Gold Cabernet / Shiraz 1997 International Wine Challenge, London - Silver Medal



