

CLOS MALVERNE

MERLOT

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. The wine was racked and matured in second fill 225l oak barrels (80% French, 20% American) for 12 months.

TASTING NOTES:

This Merlot embodies the definition of Clos Malverne wines once again. True to its varietal, elegant yet complex with a long mouth feel. This Merlot shouts red fruit on the nose with underlying hints of star anise and smoky aromas. It is exceptionally smooth, and will go well with grilled fillet steak topped with camembert cheese with blackberry sauce, or blue cheese and crispy bacon pasta. To be enjoyed now, but can be aged for another 2 – 3 years.

SOIL	TRELLISSING	YIELD	ANALYSIS
Deep red Hutton soils.	Hedged (Perold system)	8 tons per ha.	Alcohol: 14.45%
			Residual sugar: 3.0g/l
			Total acidity: 6.0g/l
			pH: 3.52

AWARDS & ACCOLADES:

2010	2013 Best Value Wine Guide
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