

CLOS MALVERNE

STELLENBOSCH



Ice Cream and Wine Pairing R175 PP.

Clos Malverne Ellie CC Paired with Mix Berry and Black Pepper ice cream.

The Clos Malverne Ellie, with its crisp and dry finish shows ample fresh fruit and body. Saffron and Strawberry aromas dominates the nose, with a delicate mousse an explosion of extra fine bubbles that charms the palate. Mix Berries complimenting the Shiraz fruit, ending it off with a soft mousse.

Clos Malverne Sauvignon Blanc Paired with Chilli, Pineapple and coconut ice cream.

Fruity and delicious with a bit of a bite. The Pineapple highlights the tropical flavors of this fruity wine. The crispness of the Sauvignon Blanc then ensures that the palate is cleansed of the heat, leaving a lingering refreshment.

Clos Malverne Pinotage Le Cafe Paired with Goats cheese & Salted Caramel ice cream.

An unusual but delightful combination. The creaminess of the Goats Cheese brings a lovely balance between ice cream and wine. A burst of red fruit flavors on the palate once you add the sweetness coming from the Salted Caramel.

Clos Malverne Honeydew paired with Shortbread, Vanilla and Roasted Cashew Nuts ice cream.

The upfront sweet and buttery flavors coming from the shortbread biscuit highlights the fruit of the Honeydew. With the added roasted cashew nuts this is a real treat and bring a perfect balance to the end of this tasting.

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