

CLOS MALVERNE

STELLENBOSCH



Ice Cream and Wine Pairing R175 PP.

Clos Malverne Chenin Blanc paired with Citrus and Fennel Ice Cream

The vibrant freshness of the Clos Malverne Chenin Blanc beautifully complements the bright citrus notes of the ice cream, while its natural fruit purity enhances the delicate sweetness. Subtle fennel undertones add an aromatic, herbal complexity that mirrors the wine's crisp acidity and elegant minerality, creating a refreshing and beautifully balanced pairing.

Clos Malverne Chardonnay paired with Pumpkin, Ginger and Dukkah Ice Cream

This rich and textured Chardonnay pairs harmoniously with the warm autumnal flavours of pumpkin and spice. Notes of ginger and nutty dukkah bring depth and savoury complexity, while the wine's creamy mouthfeel and subtle oak integration soften the spices and elevate the overall richness of the dessert for a luxurious finish.

Clos Malverne Auret paired with Pea and Bacon Ice Cream

The bold structure and layered character of the Clos Malverne Auret create an unexpectedly sophisticated pairing with the savoury pea and bacon ice cream. Earthy pea flavours and smoky bacon notes enhance the wine's dark fruit, spice and oak nuances, while the wine's firm tannins provide balance and elegance to this adventurous culinary combination.

Clos Malverne Le Café Pinotage paired with Sticky Toffee Pudding Ice Cream

The mocha and roasted coffee notes of Clos Malverne Le Café Pinotage perfectly echo the indulgent caramel richness of sticky toffee pudding ice cream. Velvety tannins and ripe berry flavours add depth, while hints of chocolate and espresso create a decadent, comforting pairing with a lingering, dessert-like finish.

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