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# Clos Malverne Auret

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**Code**

MALV015

The flagship of their range! A unique, full -bodied red blend. Full and rich with attractive berried fruit and hints of spice.

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**Tasting Notes:**

Elegant and structured red with deep cassis flavours. Rich and full on the finish with great depth and character. A unique, full -bodied red blend.

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Specification	
Vinification	The grapes are hand- harvested at optimal ripeness. They are then destalked, crushed and Fermented for 7 days on the skins in open fermenting tanks. The average fermentation temperature is 24-30° 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 60% Cabernet Sauvignon,30% Pinotage and 10% Merlot is blended. The wine spent 12-13 months in 225l French oak barrels.
ABV	14.5%
Size	75cl
Drinking Window	Drink Now
Country	South Africa
Region	Stellenbosch
Area	Devon Valley
Type	Red Wine
Grapes	Cabernet Sauvignon
Genres	Vegan, Vegetarian
Vintage	2018
Body	Soft, fruity and smooth
Producer	Clos Malverne
Producer Overview	Shrouded in the misty veils of the Devon Valley, lies the 27 hectares that is Clos Malverne's premises. The Devon Valley microclimate is the key to the quality of the grapes grown in this serene environment. Although the valley is shallow it acts as a natural receptacle for the mists that linger around Stellenbosch in the early morning hours of summer. The valley is cooler than surrounding areas, significantly lengthening the ripening season, resulting in grapes of ideal ripeness.
Closure Type	Screw Cap