



# CLOS MALVERNE

STELLENBOSCH  
SOUTH AFRICA

*Ice Cream & Wine tasting – R135pp  
Bookings essential.*

***Salted Caramel & Butter Biscuit ice cream – paired with Clos Malverne Chardonnay.***

*The estates Chardonnay is slightly oaked therefor the butter biscuits bring out the slight woodiness of this wine. The salted caramel cuts through the creaminess of the wine bringing a beautiful balance to start of your pairing.*

***Roasted Black & white Sesame ice cream – paired with Clos Malverne Auret***

Our flagship wine paired with a soft and nutty undertone ice cream. An earthy sophistication reflecting in this pairing, where the sesame compliments the smokiness of this wine.

***Bacon, Chocolate & waffle ice cream – paired with Clos Malverne Pinotage Le Café coffee edition.***

An unusual but delightful ice cream paired with our coffee style Pinotage. The smokiness and meaty flavour of the bacon highlights the French oak. While the sweetness of the chocolate enhances the fruitiness of this blend.

***Honey, cinnamon & cashew nut ice cream – paired with Clos Malverne Honeydew dessert wine.***

Upfront sweetness of the honey complimenting the fruit of the Honeydew, with a delicately sweet and warm flavour coming from the fragrant cinnamon. With added cashew nuts this is a real treat and perfect balance to end of this tasting.