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Plaisir De Merle Grand Plaisir 2002

Colour: Brilliant red.
Bouquet: Aromatic red berries and spicy blackcurrant tones, with cedar and vanilla oak aromas.
Taste: It is rich in taste with chocolate and blackcurrant and a variety of red berry flavours.

The winemaker suggests serving it with red meat dishes.



variety : Cabernet Sauvignon | 50% Cabernet Sauvignon, 24% Merlot, 10% Shiraz, 10% Petit Verdot, 6% Malbec
winery : Plaisir Wine Estate
winemaker : Niel Bester
wine of origin : Coastal
analysis : **alc :** 14.60 % vol **rs :** 1.60 g/l **pH :** 3.50 **ta :** 6.50 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle

ageing : Maturation potential: The tannins are ripe and accessible, but will provide structure for extended ageing in the bottle. The different wines in the blend were purposefully selected to provide different layers of flavors to increase complexity. With further cellaring the 2002 Grand Plaisir will gain in complexity and character over the next three years.

in the vineyard : Grapes were sourced from vineyards in Simondium. The vines, ranging in age from 8 to 23 years old, are situated between 130 m and 350 m above sea level on the south-eastern slopes of the Simonsberg.

in the cellar : The grapes were harvested from the end of February to the middle of March at between 24,2Â° and 25,5Â° Balling and were fermented in stainless steel tanks at 25Â°C for 7 to 10 days. The juice was pumped over the skins daily to extract colour, tannins and flavour. After fermentation the wine was left on the skins for a further five to eight days. It was then racked off and malolactic fermentation completed in the tanks.The wine was matured in new 225 litre French oak barrels for 16 months. Great care went into the selection of individual barrels to create this unique wine. After blending the wine was fined with egg white and racked off the lees before bottling.