

Plaisir de Merle Cabernet Sauvignon 2002

Colour: Radiant ruby red.

Bouquet: Pronounced plum and chocolate.

Taste: A spicy palate backed by soft tannins to ensure accessibility.

The winemaker suggests serving it with red meat dishes.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Plaisir Wine Estate

winemaker : Niel Bester

wine of origin : Coastal

analysis : alc : 14.20 % vol rs : 2.00 g/l pH : 3.50 ta : 6.20 g/l

type : Red **style** : Dry **wooded**

pack : Bottle

ageing : Will mature well over the next three to seven years.

in the vineyard : **Viticulturist: Hannes van Rensburg**

Grapes were sourced from vineyards in Simondium. The vines, ranging in age from 5 to 22 years, are located between 175 m and 350 m above sea level on the south-eastern slopes of the Simonsberg.

about the harvest: The grapes were harvested in March between 23,2Â° and 25,5Â° Balling.

in the cellar : The grapes were fermented in stainless steel tanks for seven days at between 24Â° and 26Â°C. The juice was pumped over the skins daily to extract colour, tannins and flavour. After fermentation the wine was left on the skins for five to seven days to macerate. It was then racked off and malolactic fermentation was completed in the tanks. The wine was matured in French oak barrels for 12 to 16 months.

