

Plaisir de Merle Merlot 2002

International Wine Challenge 2005 - Gold

Colour: Dark red with scarlet hues.

Bouquet and taste: A hint of mint aromas with a sweet ripe berry palate.

The winemaker suggests serving it red meat dishes.

variety : Merlot | 100% Merlot

winery : Plaisir Wine Estate

winemaker : Niel Bester

wine of origin : Coastal

analysis : alc : 14.50 % vol rs : 2.37 g/l pH : 3.57 ta : 6.51 g/l

type : Red style : Dry wooded

pack : Bottle

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ageing : It is ready to drink now with good ageing potential.

in the vineyard : Viticulturist: Hannes van Rensburg

Grapes were sourced from trellised, dryland vineyards in Simondium. The vines, ranging in age from 12 to 19 years old, are situated between 300 m and 370 m above sea level on the south-eastern slopes of the Simonsberg.

about the harvest: The grapes were harvested at the beginning of February between 25,1° and 26,2° Balling.

in the cellar : The grapes were fermented in stainless steel tanks at between 24° and 26°C for seven days. The juice was pumped over the skins daily until dry. Upon completion of fermentation the wine was left on the skins for six days to macerate. The wine was racked off and malolactic fermentation was completed in the tanks. The wine was matured in second- and third-fill Allier, Nevers and Tronçais French oak barrels for a period of 11 to 17 months.

