

Plaisir de Merle Chardonnay 2003

Colour: Light green with a straw yellow tint.

Bouquet: Pronounced toasted almonds and honey aromas with a combination of caramelised lemons and tropical fruit on the palate, which is balanced by subtle toasted wood flavours. A well-integrated wine with an appealing flavour and a pleasant lingering aftertaste.

He says that this wine can be enjoyed on its own or with fish, white meats and salads.

variety : Chardonnay | 100% Chardonnay

winery : Plaisir Wine Estate

winemaker : Niel Bester

wine of origin : Coastal

analysis : alc : 13.90 % vol rs : 2.0 g/l pH : 3.28 ta : 5.7 g/l

type : White **style** : Dry **taste** : Fruity **wooded**

pack : Bottle

in the vineyard : Grapes were sourced from vineyards in Simondium. The vines, ranging in from 8 to 23 years old, are situated between 360m and 450m above sea-level on the south-eastern slopes of the Simonsberg.

about the harvest: The grapes were harvested by hand at between 23,3Â° and 24,9Â°

in the cellar : Balling and were fermented at 22Â°C for seven to eight days. The wine was matured in a combination of new French oak (70%) and second-fill French oak barrels (30%), allowing it to retain its freshness and young character.

