

## Plaisir de Merle Merlot 2003

Colour: Dark red with scarlet hues.

Bouquet and taste: Perfumed violets, gentle mocha flesh with ripe red berry flavours supported by hint of mint. Soft ripe tannins add to this impressive Merlot that is more impressive than delightful.

Made to compliment most food dishes, the Merlot is rather full mouth and will especially compliment seafood and lightly spiced meat dishes.

**variety :** Merlot | 100% Merlot

**winery :** Plaisir Wine Estate

**winemaker :** Niel Bester

**wine of origin :** Coastal

**analysis :** alc : 14.5 % vol    rs : 2.37 g/l    pH : 3.57    ta : 6.51 g/l

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

**pack :** Bottle

**ageing :** Accessible now, this wine has good maturing potential for five years plus.

**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 25,1Â° and 26,2Â° Balling and were fermented in stainless steel tanks at between 24Â° and 26Â°C for seven days.

**in the cellar :** The juice was pumped over the skins daily until dry. Upon completion of fermentation the wine was left on the skins for seven 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 TronÃ§ais French oak barrels for periods ranging from 11 to 17 months. The batches of micro-vinified wine were selectively tasted and blended into one unique Plaisir de Merle Merlot.

