

## Plaisir De Merle Sauvignon Blanc 2005

Colour: Light green with a straw yellow tint.

Bouquet: Pronounced fig and tropical aromas.

Taste: Grapefruit and tropical though greenly refreshing. Showing a full richness, it lingers well.

A cracker just by itself! The winemaker suggests serving it with a variety of dishes. Pasta, fish and any white meat springs to mind.

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : Plaisir Wine Estate

**winemaker** : Niel Bester

**wine of origin** : Coastal

**analysis** : alc : 13.00 % vol    rs : 2.8 g/l    pH : 3.15    ta : 7.4 g/l

**type** : White

**pack** : Bottle

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

Grapes were sourced from two different, trellised vineyards. The younger of the two vineyards was monitored until the grapes showed an abundance of grapefruit and green pepper flavours, while the older vineyards was allowed to reach a higher level of maturity before the grapes were harvested.

The vines, ranging in age from 10 to 23 years old, were grown in Hutton soil between 300m and 500m above sea level on the south-eastern slopes of the Simonsberg. Minerality in the wine is prevalent, resulting in a long finish.

**about the harvest**: The grapes were harvested by hand at between 22,4Â° and 24Â° Balling in early February .

**in the cellar** : The juice were fermented in stainless steel tanks at 13Â°C for 18 to 23 days, after four to six hoursâ€™ skin contact. The wine was left on the lees for two and a half months and received no wood contact. All fruit!

