wine.co.za
easiest way to buy wine

Plaisir de Merle Shiraz 2003

Colour: Intense ruby.
Bouquet: Floral, strawberry, nutty undertones with pronounced tobacco and smoke.
Taste: Pronounced berry, lush, sweet fruited ripeness with white pepper and spice making a serious impression on the palate.

He recommends serving it with poultry, veal and venison dishes or savouring it on its own.



variety : Shiraz | 100% Shiraz
winery : Plaisir Wine Estate
winemaker : Niel Bester
wine of origin : Coastal
analysis : **alc :** 14.42 % vol **rs :** 2.6 g/l **pH :** 3.72 **ta :** 6.0 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **closure :** Cork

ageing : It is ready to drink now, but will gain in complexity and character with further cellaring for three to seven years.

in the vineyard : **Background**
A Distell showpiece, this 1 000 hectare estate in Simondium, Paarl, has earned international acclaim for its white and red wines. Winemaker Niel Bester attributes the benefits of not only working with great fruit coming from a very unique terrain, but also getting the valuable input from Dr Paul Pontallier, MD at Chateau Margeaux. Producing classically styled accessible wines summarise the efforts for all involved with this historical farm dating back to 1687.

The vineyards (viticulturist: Hannes van Rensburg)
The diversity of the soils, slopes and elevations all add to the quality of Plaisir de Merle fruit. Well-drained weathered granite soils with good water retention allow minimal interference in irrigation with most vineyards dry land. The ten year old Shiraz vineyard is situated between 250m and 300m above sea level on the south-eastern slopes of the Simonsberg.

about the harvest: The grapes were harvested from a single vineyard at the end of February and the first week in March at 25,4Â° Balling.
The winemaking (winemaker: Niel Bester)