

Plaisir De Merle Sauvignon Blanc 2006

Colour: Light green.

Bouquet: Pronounced tropical lime and fig notes, with a hint of spice.

Taste: A grapefruit, gooseberry and tropical palate. It hectors a full richness in the mouth with a long lingering aftertaste.

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 : 13.5 % vol rs : 3.8 g/l pH : 3.13 ta : 6.4 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 22,1° and 24.6° Balling in February .

