

## Plaisir de Merle Chardonnay 2005

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Colour: Light yellow straw colored tint.

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

Enjoy on its own or with fish, white meats and salads.

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**variety :** Chardonnay | 100% Chardonnay

**winery :**

**winemaker :** Niel Bester

**wine of origin :** Coastal

**analysis :** alc : 14.0 % vol   rs : 3.1 g/l   pH : 3.38   ta : 5.8 g/l

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

**pack :** Bottle

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**in the vineyard :** The vineyards (viticulturist: Hannes van Rensburg)

Grapes were sourced from vineyards in Simondium. The vines, ranging from 10 to 18 years old, are situated between 360 m and 450 m above sea level on the south-eastern slopes of the Simonsberg.

**about the harvest:** The grapes were harvested by hand at between 24.1° and 24.5° Balling

**in the cellar :** The winemaking (winemaker: Niel Bester)

The grapes were fermented in 300 litre French oak barrels at approximately 22°C for seven to eight days. The wine then remained on the lees for a further 8 months. A combination of first fill (65%), second-fill (20%) and 15% third fill barrels were used.