

Plaisir de Merle Chardonnay 2005

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.

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

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 24.1Â° and 24. 5Â° Balling

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

The grapes were fermented in 300 litre French oak barrels at approximately 22Â°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.