

Plaisir de Merle Chardonnay 2006

Swiss International Wine Awards 2007 - Top White Wine, Top Chardonnay, Gold for the Best Wine of the Show

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 : Plaisir De Merle

winemaker : Niel Bester

wine of origin : Coastal

analysis: alc : 14.0 % vol rs : 2.1 g/l pH : 3.38 ta : 6.01 g/l

type : White style : Dry taste : Fruity wooded

pack : Bottle closure : Cork

Swiss International Wine Awards 2007 - Top White Wine, Top Chardonnay, Gold for the Best Wine of the Show

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 22.7Â° and 24.3Â° balling



Plaisir De Merle

Franschhoek

+27.218741071

www.plaisirdemerle.co.za