

## Plaisir de Merle Merlot 2004

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Colour: Bright red.

Bouquet and taste: Ripe red berry flavours with violets and mocha in the background. Sweet fruitiness in the taste, backed with red berries and plums that is supported by soft oak tannins with a velvety, soft finish.

Made to compliment most food dishes, the Merlot and will especially compliment venison, pot roasts and other lightly spiced meat dishes.

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**variety** : Merlot | 100% Merlot

**winery** : Plaisir Wine Estate

**winemaker** : Niel Bester

**wine of origin** : Coastal

**analysis** : **alc** : 13.67 % vol **rs** : 1.9 g/l **pH** : 3.29 **ta** : 6.1 g/l

**type** : Red **style** : Dry **wooded**

**pack** : Bottle

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**ageing** : Accessible now, this wine has good maturing potential for three to five years.

### **in the vineyard** : Viticulturist: Hannes van Rensburg

The diversity of the soils, slopes and elevations is closely linked with the quality of Plaisir de Merle wines. Well-drained weathered granite soils with good water retention allow minimal interference in irrigation with most vineyards dry land. Trellised and dryland, the vineyards range in age from 13 to 20 years. Situated between 300m and 370m above sea level on the southeastern slopes of the Simonsberg, minerality from the granite is unmistakably present in every glass.

**about the harvest**: The grapes were harvested at the beginning of February between 24,9Â° and 25,7Â° Balling and were fermented in stainless steel tanks at 26Â° C for seven days.

