

Plaisir De Merle Sauvignon Blanc 2007

Colour: Brilliant colour with green tinges.

Bouquet: Tropical fruit, winter melon and a hint of spice. A most appealing wine which has an enticing nose that carries through to its taste and holds its own all the way with well-balanced aromatic flavours.

Taste: Fresh and crisp with gooseberry and tropical fruit. The wine is full and rich in the mouth and has a long, lingering aftertaste.

Enjoy with light dishes, seafood salad, pasta or grilled fish.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Plaisir Wine Estate

winemaker : Niel Bester

wine of origin : Coastal

analysis : alc : 13.85 % vol rs : 1.6 g/l pH : 3.20 ta : 6.8 g/l

type : White **style** : Dry

pack : Bottle **closure** : Cork

in the vineyard :

Viticulturist: Hannes van Rensburg

The combination of the grapes sourced from different vineyards gives this wine an interesting backbone. The two younger vineyards at Plaisir de Merle were monitored until the grapes showed distinctive grapefruit and green pepper flavours, while the older Plaisir de Merle vineyard was left to reach levels of more complex maturity before harvesting. The vineyard from the Koekenaap district is situated about seven kilometres from the cool Atlantic Ocean, thus producing grapes with crisp gooseberry and green fig flavours.

Age of vines:

5 - 23 years

Situation of Vineyards:

Simonsberg: 300 - 500 m above sea-level, south-eastern slopes of Simonsberg.

Koekenaap: approximately 20 m above sea-level, seven km from the Atlantic Ocean.

about the harvest: The grapes were harvested at between 22.1° and 24.6° Balling.

in the cellar : Virtually no skin contact took place with a maximum of 4 hours.

Fermentation occurred in 12 800 litre stainless steel tanks with lees contact for four months.

