

Plaisir de Merle Merlot 2005

2008 Swiss International Air Lines Wine Awards - Gold Award

Colour: Light Ruby.

Bouquet: Ripe berry character with dark chocolate.

Taste: Medium-bodied and fruity with a soft and elegant palate, laced with ripe fruit and spicy vanilla.

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

variety : Merlot | 100% Merlot

winery : Plaisir Wine Estate

winemaker : Niel Bester

wine of origin : Coastal

analysis : alc : 14.38 % vol rs : 2.1 g/l pH : 3.49 ta : 6.2 g/l

type : Red style : Dry wooded

pack : Bottle closure : Cork

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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 24.9° and 25.7° Balling.

in the cellar : After harvesting the grapes were fermented in stainless steel tanks at 26°C for seven days. The juice was pumped over the skins daily until dry. Upon completion of fermentation the wine was left on the skins for eight days to macerate. The wine was racked off and malolactic fermentation was completed in the tanks and barrels.

The wine was matured in first, second- and third-fill French oak barrels for periods ranging from 11 to 16 months. The batches of micro-vinified wine were selectively tasted and blended into one unique Plaisir de Merle Merlot.

