

Plaisir de Merle Cabernet Sauvignon 2005

2008 Concours Mondial de Bruxelles - Gold Medal

2008 Swiss International Air Lines Wine Awards - Gold Award

Colour: Dark Ruby.

Bouquet: Lots of red berry flavours with a delicious combination of plums, prunes, vanilla and dark chocolate in the background.

Taste: Full-bodied with dark chocolate and ripe fruit backed by spices and soft tannins.

The winemaker suggests serving it with red meat dishes.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Plaisir Wine Estate

winemaker : Niel Bester

wine of origin : Coastal

analysis : alc : 14.65 % vol rs : 2.2 g/l pH : 3.49 ta : 6.2 g/l

type : Red style : Dry wooded

pack : Bottle closure : Cork

2008 Concours Mondial de Bruxelles â€” Gold Medal

2008 Swiss International Air Lines Wine Awards - Gold Award

ageing : Will mature well over the next three to seven years.

in the vineyard : Viticulturist: Hannes van Rensburg

Grapes were sourced from vineyards in Simondium. The vineyards, averaging 18 years, are located between 175 m and 350 m above sea level on the south-eastern slopes of the Simonsberg.

about the harvest: The grapes were harvested between February April between 23,8Â° and 25,6Â° Baling.

in the cellar : The grapes were destalked and fermented in stainless steel tanks. The juice was pumped over the skins daily to extract colour, tannins and flavour. Once fermentation was completed, the wine was left on the skins for a further 5 - 10 days to macerate. The wine was racked off the skins and malolactic fermentation was completed, partially in barrels and in the tanks. The wine was then racked and transferred to French oak barrels to mature for 12 - 16 months.

