

## Plaisir de Merle Chardonnay 2007

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Colour: Golden yellow with a green tint.

Bouquet: Ample citrus fruit with roasted nuts.

Taste: Round and full with citrus fruit and apricots followed by subtle wood spices. The combination of the grape and oak flavours reflect the influence of the Plaisir de Merle characteristics and its distinctive terroir

Enjoy on its own or with fish, white meats and salads.

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**variety :** Chardonnay | 100% Chardonnay

**winery :** Plaisir Wine Estate

**winemaker :** Niel Bester

**wine of origin :** Coastal

**analysis :** alc : 13.67 % vol   rs : 2.2 g/l   pH : 3.5   ta : 5.6 g/l

**type :** White   **style :** Dry   **taste :** Fruity   **wooded**

**pack :** Bottle   **closure :** Cork

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**in the vineyard : The vineyards (viticulturist: Hannes van Rensburg)**

Grapes were sourced from vineyards in Simondium. The vines, ranging in from 9 to 21 years in age, are situated between 200 m and 500 m above sea level on the south-eastern slopes of the Simonsberg. Over the years the vineyards have been renewed, replanted and new locations chosen. Although the old stalwart vines still form the nucleus of the blend, the young vineyards, planted in the late 1999/2000s and introduced into the blend in the last three years, have added the freshness and crispness that makes all the difference.

**about the harvest:** The grapes were harvested by hand at between 22.7° and 24.3° balling

**in the cellar :** The grapes were fermented in 300 litre French oak barrels at approximately 22°C for seven to eight days. The wine then remained on the lees for a further seven months. A combination of first-fill (50%), second-fill (20%) and 30% third and fourth-fill barrels were used. The lees were stirred regularly and allowed to settle again in order to gain complexity and add to the mouthfeel of the wine. Malolactic fermentation occurred in about 60% of the barrels

