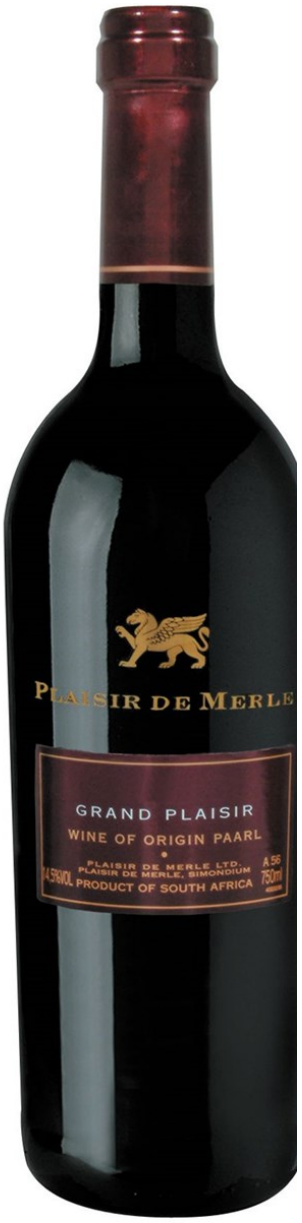
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# Plaisir de Merle Grand Plaisir 2006




**Colour:** Intense, dark red.
**Bouquet:** Aromatic red berries, spicy blackcurrant tones cedar and subtle vanilla aromas.
**Taste:** Rich dark chocolate, blackcurrant and a variety of red berries. Tannins firm and oak well integrated with fruit. Full-bodied with oak adding hints of tobacco and cedar.

Serve with grilled meats or pot-roasts.

variety : Cabernet Sauvignon | 30% Cabernet Sauvignon, 25% Petit Verdot, 20% Cabernet Franc, 10% Shiraz, 10% Merlot, 5% Malbec
winery : Plaisir Wine Estate
winemaker : Niel Bester
wine of origin : Coastal
analysis : alc : 14.3 % vol rs : 2.0 g/l pH : 3.49 ta : 6.3 g/l
type : Red style : Dry body : Full taste : Fragrant wooded
pack : Bottle closure : Cork

ageing : Maturation potential: The tannins are ripe and accessible, but will provide structure for extended ageing in the bottle. The different wines in the blend were purposefully selected to provide different layers of flavors to increase complexity. With further cellaring the 2005 Grand Plaisir will gain in complexity and character over the next seven to twelve years.

in the vineyard : Grapes were sourced from the Plaisir de Merle vineyards in Simondium. The vines, ranging in age from 9 to 16 years, are situated between 130m and 350m above sea-level on the south-eastern slopes of the Simonsberg.

**Viticulturist:** Freddie le Roux

about the harvest: The grapes were harvested from the early February to middle of March at between 24.2° and 25.8° balling.

in the cellar : The grapes were fermented in small stainless steel tanks at 24°C for 9 - 12 days. The juice was pumped over the skins daily to extract colour, tannins and flavour. Upon completion of fermentation the wine was left on the skins for a further 8 - 12 days. The wine was racked and malolactic fermentation was completed in the barrels.

It was matured in new 300-litre French oak barrels for 16 months. Great care went into the selection of individual barrels to create this unique wine. After blending, the wine was fined with egg whites and racked off the lees before bottling.

**Winemaker's comments**
The wine reflects the diversity of the farm with its different soil types, micro-climate and fynbos integrated between the vineyards. The blend was selected="true"="true" from wines made from cellarmaster Niel Bester's favourite vineyards on the farm.