

Plaisir De Merle Merlot 1998

A big wine with ripe plum, violet and slight minty aromas on the nose. Sweet berry-fruit flavours and soft tannins are supported by tones of French oak.

variety : Merlot | 100% Merlot

winery : Plaisir Wine Estate

winemaker : Niel Bester

wine of origin : Coastal

analysis : **alc** : 14.4 % vol **rs** : 2.2 g/l **pH** : 3.7 **ta** : 5.7 g/l

type : Red **style** : Dry **body** : Full **taste** : Fragrant **wooded**

pack : Bottle



ageing : A wine with good ageing potential.

in the vineyard : The vineyards are situated 300-700 m above sea level on the south-eastern slopes of the Simonsberg, trellised, dryland vineyards. The age of the wines are between 14-16 years.

about the harvest: Although the 1988 vintage was unusually warm, the conditions remained favourable for the ripening of the grapes right up to harvesting. The grapes had reached full maturity before harvesting. The grapes were harvested between 24.4 - 25.5° Balling.

in the cellar : The grapes were fermented in stainless steel tanks. Pumped over once daily, until dry. Six days on skin after fermentation. Malolactic fermentation completed in tanks before transfer to barrels. The wine spent 12-14 months in 2nd and 3rd fill Allier, Nevers and Tronçais French oak barrels. The barrels were 300 litres and medium toasted.