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Plaisir de Merle Grand Plaisir 2008

Colour: Deep red Bouquet: Aromatic red berries, spicy sweet tones with cedar and subtle vanilla aromas. Taste: Cassis, red berries and savoury tones. Sweet, ripe plum fruit. Tannins are already soft and well integrated with fruit. Full-bodied with oak adding hints of tobacco, vanilla and cedar.

Serve with grilled meats or pot-roasts.



variety : Cabernet Sauvignon | Cabernet Sauvignon (55%); Petit Verdot (10%); Malbec (10%); Cabernet Franc (6%); Shiraz (9%); Merlot (10%)
winery : Plaisir Wine Estate
winemaker : Niel Bester
wine of origin : Paarl
analysis : **alc :** 13.9 % vol **rs :** 2.5 g/l **pH :** 3.57 **ta :** 6.1 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 0 **closure :** Cork

Silver Medal - Decanter World Wine Awards 2012

ageing : The tannins are ripe and accessible with a soft finish, but will provide structure for a long ageing period in the bottle of between 7 and 12 years. The different wines in the blend were purposefully selected to provide different layers of flavour to increase the complexity of the wine.

in the vineyard :
Background
Established by the French Huguenots in 1693 on the slopes of the Simonsberg Mountains between Paarl and Franschhoek, Plaisir de Merle is a real gem. A Distell showpiece, this 974 hectare estate in Simondium, Paarl has earned international acclaim for its white and red wines. About 400 hectares are planted with a variety of noble grape cultivars such as Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Merlot, Petit Verdot, Cabernet Franc, Shiraz and Malbec. An area of only about 80 hectares of prime vineyards has been set aside for the Plaisir de Merle cellar. Winemaker Niel Bester, who has gained fame in producing classically styled yet accessible wines, attributes the success of his wines to being able to work with great fruit coming from a very unique terrain, as well as the valuable input from his viticulture team.

The vineyards
The diversity of the soils, slopes and elevations all add to the quality of the Plaisir de Merle grapes. Well-drained weathered granite soils (predominantly Tukulu and Hutton) with good water retention allow minimal irrigation and most vineyards are dry land. The grapes were sourced from the Plaisir de Merle vineyards in Simondium. The vines, ranging in age from 9 to 17 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 in February and March between 24,4 ° and 25, 3° Balling.

in the cellar : Fermented in small stainless steel tanks at 25°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 9 -14 days. The wine was racked and malolactic fermentation was completed in the barrels.