

Plaisir de Merle Cabernet Sauvignon 1999

Plaisir de Merle Cabernet Sauvignon 1999 has a lively pomegranate colour. It is spicy with typical Cabernet Sauvignon characters and is warm and inviting with a slight hint of fresh violets on the nose. It is minerally with sweet tones of ripe berries, fresh, yet firm tannins and has a soft velvety mouthfeel.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Plaisir Wine Estate

winemaker : Niel Bester

wine of origin : Coastal

analysis : alc : 13.4 % vol rs : 2.5 g/l pH : 3.7 ta : 5.7 g/l

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

pack : Bottle

The International Wine & Spirit Competition 2002 - Silver



ageing : It will develop and age well.

in the vineyard : Situation of vineyards: 250 - 300 m above sea-level; south-eastern slopes of Simonsberg, trellised dryland vineyards.

Age of vines: 9 - 18 years.

The winter of 1998 was moderate with a less than average rainfall. This resulted in earlier budding and earlier development of the grapes. The moderate weather also allowed for a slower ripening period providing the opportunity to leave the grapes on the vines until it reached the ideal point of maturity. Each vineyard was manipulated individually for optimum ripeness.

about the harvest: The grapes were harvested at 23,9 - 25,2° Balling.

in the cellar : The juice was fermented at 24-26 °C.

After destalking the grapes were pumped into 25 000 litre stainless steel tanks. The juice was then pumped over once daily for 90 minutes to extract colour until fermentation was completed. It was then left to macerate with the skins for 5 - 7 days. After being drawn from the skins (only free run wine used), the wine was allowed to complete malolactic fermentation in the tanks before being racked and transferred to barrels. About 15 percent of the wine was transferred to new barrels where it spent 15 months while the balance spent 12 months in 2nd and 3rd fill Nevers, Allier and Tronçais French oak barrels.

Size of barrels: 225 and 300 litre

Toasting: Medium to Medium Plus