

## Plaisir de Merle Chardonnay 2000

It has vanilla and citrus on the nose with buttery, tropical and lemony flavours on the palate enhanced by subtle wood flavours and a full, rich aftertaste.

**variety** : Chardonnay | 100% Chardonnay

**winery** : Plaisir Wine Estate

**winemaker** : Niel Bester

**wine of origin** : Coastal

**analysis** : **alc** : 14.00 % vol **rs** : 1.8 g/l **pH** : 3.7 **ta** : 5.8 g/l

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

**pack** : Bottle



**in the vineyard** : Situation of Vineyards: 360 m - 450 m above sea level, south eastern slopes of Simonsberg

Age of vines: 9 - 20 years - dryland vineyards

**about the harvest**: The grapes were harvested at 24.5 - 25.5° Balling.

**in the cellar** : Temperature at fermentation: 22° C in barrels

Period in wood: The wine was fermented and matured on the lees for 10 months in new French oak barrels.

Size of barrels: 300 litres

Toasting: Medium to medium plus

After the juice was fermented in French oak barrels, the lees were regularly stirred to encourage malolactic fermentation. The wine was left on the lees in the barrels for 10 months in new French oak before bottling.