

Plaisir de Merle Sauvignon Blanc 2001

It is fruity and floral on the nose with a crisp and fresh taste and a big mouthfeel. It has lots of tropical fruit with a grassy/herbaceous finish.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Plaisir De Merle

winemaker : Niel Bester

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 2.3 g/l pH : 3.3 ta : 6.1 g/l

type : White style : Dry taste : Fruity

pack : Bottle



in the vineyard : Situation of vineyards: 300 - 500 m above sea-level, south eastern slopes of Simonsberg

Age of vines: 8 - 21 years

about the harvest: The grapes were harvested at 22Â°B and 24,5Â°B (two different vineyards). Good weather conditions during the harvest provided grapes with good acidity and lower sugars. The one vineyard (picked at lower degrees balling) provided the fresh grassy flavours while the other was responsible for the tropical fruit flavours.

in the cellar : Temperature at fermentation: 14Â°C

Skin contact: 4 - 16 hours The wine was fermented in 12 800 litre Stainless steel tanks with extended lees contact for 4 months. The wine, which had no wood contact, was made in a crisper fresher style than the previous vintage.

Plaisir De Merle

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