

## Plaisir de Merle Merlot 1999

This wine is typical of the style of Plaisir de Merle Merlots. It has mineral, eucalyptus aromas combined with floral tones on the nose. The soft tannins are well-balanced with the fruitiness providing for sweeter plummy flavours in the wine. Very little wood is detectable on the taste – this is due to what cellar master Niel Bester describes as "responsible oaking" – enabling the right balance to be obtained – "an honest wine with no overpowering oakiness".

**variety :** Merlot | 100% Merlot

**winery :** Plaisir Wine Estate

**winemaker :** Niel Bester

**wine of origin :** Coastal

**analysis :** alc : 13.8 % vol   rs : 2.2 g/l   pH : 3.6   ta : 5.9 g/l

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

**pack :** Bottle

The International Wine & Spirit Competition 2002 - Commended

**in the vineyard :** Situation of Vineyards: ± 300 - 370 m above sea level on the south-eastern slopes of the Simonsberg, trellised, dryland vineyards.

Age of vines: 15 – 17 years (three different vineyards).

**about the harvest:** Although the 1999 vintage was unusually warm, the conditions remained favourable for the ripening of the grapes right up to harvesting. This enabled the winemaker to wait until he was satisfied that the grapes had reached full maturity before harvesting. The grapes were harvested at 23 – 25,5° Balling.

**in the cellar :** Temperature Fermentation: 24 - 26°C.

The grapes were fermented in stainless steel tanks. Pumped over once daily, until dry. The wine spent four to five days on skins after fermentation. Malolactic fermentation completed in tanks before transfer to barrels. The wine spent 12 – 13 months in 2nd and 3rd fill Allier, Nevers and Tronçais French oak barrels. Size of the barrels is 300 litres. Toasting: Medium to Medium Plus.

