

Plaisir de Merle Petit Verdot 2008

Colour: Rich dark red.

Bouquet: Violets and blackberry, with hints of spice, leather and oak.

Taste: The palate is spicy and rich with red berry fruits. Subtle vanilla sweetness complements the tannins and secures a mouth-filling aftertaste.

This rich and powerful wine would complement all red meat such as venison, pot roasts, robust lamb or hearty beef dishes.

variety : Petit Verdot | 100% Petit Verdot

winery : Plaisir Wine Estate

winemaker : Niel Bester

wine of origin : Paarl

analysis : alc : 13.46 % vol rs : 2.0 g/l pH : 3.55 ta : 5.4 g/l

type : Red

pack : Bottle **size** : 750ml **closure** : Cork

ageing : Fine, firm tannins ensure that the wine can be cellared for another 6 - 8 years

in the vineyard : Background

Established by the French Huguenots in 1693 on the slopes of the Simonsberg Mountains situated between Paarl and Franschoek, Plaisir de Merle is a rare 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 attributes the success of his wines to being able to work with great fruit coming from a very unique terrain and the invaluable input from his viticulture team.

The vineyards

The diversity of the soils, slopes and elevations is closely linked with the quality of Plaisir de Merle wines. Well-drained weathered granite soils (predominantly Clovelly, Tukulu and Hutton) with good water retention allow minimal irrigation with most vineyards being dry-land and situated on the south-eastern slopes of the Simonsberg.

Viticulturist: Freddie le Roux

The farm is situated on the east and northeast facing slopes of the Simonsberg Mountain, and is bordered by the towns of Stellenbosch, Franschoek and Paarl. The grapes were harvested at 24.3° Balling on the March 3, from a single, 10-year-old vineyard, located about 300 metres above sea-level where high mountain peaks shade the vineyards from the hot, late afternoon sun. This slows down ripening, resulting in wines with a typical rich fruit complexity and well-ripened tannins.

about the harvest: The grapes were crushed at 24.3°Balling.

in the cellar : As Petit Verdot has an abundance of colour, the juice was gently pumped over the skins daily to extract colour, tannins and flavour. After fermentation the wine was left on the skins for only one day to avoid the extraction of harsher tannins. It was then racked off, transferred to 300-litre new French oak barrels where malolactic fermentation was completed. After another racking, the wine was matured in the barrels for 16 months.



Total production: 334 cases