

Plaisir de Merle Merlot 2014

Color: Vibrant red

Bouquet: The wine has an aromatic nose of red fruits, cherries, violets and a hint of mint.

Taste: Fruitcake, plummy fruit and a hint of cedar and vanilla.

A versatile wine that pairs well with venison, pot roasts and other lightly spiced meat dishes.

variety : Merlot | 100% Merlot

winery : Plaisir Wine Estate

winemaker : Niel Bester

wine of origin : Paarl

analysis : alc : 13.95 % vol rs : 2.0 g/l pH : 3.57 ta : 5.3 g/l

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

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

ageing : Although accessible now, this wine will mature well for a further five to ten years.

in the vineyard :

Background

Established by the French Huguenots in 1693 on the slopes of the Simonsberg Mountains 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 who in 2012 celebrates 20 years as cellar master at Plaisir de Merle, has gained fame in producing classically styled yet accessible wines, and 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 all add to the quality of Plaisir de Merle's grapes. Well-drained weathered granite soils (predominantly Tukulu and Hutton) with good water retention allow minimal interference in irrigation with most vineyards being dry land. The grapes were selected and handpicked from two vineyards. Starting on February 13 and ending on February 20. They are situated between 140m and 370m above sea level on the south-eastern slopes of the Simonsberg.

Viticulturist: Freddie le Roux

about the harvest: The grapes were harvested at 24.4 ° and 25.1° Balling.

in the cellar : Fermented in stainless steel tanks at 24 °C for around 7 days. The juice was pumped over the skins daily until fermented dry. Upon completion of fermentation the wine was left on the skins for 10 days. The wine was racked off the skins and malolactic fermentation was completed in the tanks and barrels. The wine was matured in 30% new, 40% second-fill and 30% third-fill French oak barrels for periods ranging from 12 to 16 months. Finally all the individual barrels were tasted and evaluated to select the final blend.

