

Plaisir de Merle Petit Verdot 2015

Colour: Rich dark red.

Bouquet: Dark fruit and blackberries with sweet vanilla and peppercorn spice flavours.

Taste: Plums, black olives and dark berry fruit, balanced with velvety tannins and sweet spicy oak flavours.

Rich and succulent cuts of red meat, well-aged cheeses, venison and duck.

variety : Petit Verdot | 100% Petit Verdot

winery : Plaisir Wine Estate

winemaker : Niel Bester

wine of origin : Paarl

analysis : alc : 14.24 % vol rs : 1.9 g/l pH : 3.61 ta : 5.5 g/l

type : Red

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

ageing : The tannins are elegant and refined but the wine will gain further complexity in the next 5 to 8 years.

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, and 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.

in the vineyard : Situated on the east and northeast facing slopes of the Simonsberg Mountain, the grapes were harvested from a single, seventeen-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.

Viticulturist: Freddie le Roux.

about the harvest: The grapes were crushed on the 18th February at 25.5° B.

in the cellar : Since 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 five days, racked off the skins and 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: 520 cases

