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Plaisir de Merle Grand Brut MCC 2016



Colour: Light straw with a fine beady mousse.
Bouquet: Delicate yeasty tones, layered with green apples, citrus and brioche. Enlivened with a firm, well integrated mousse and a persistent bead.
Taste: A foamy mouth-feel with toasty notes, citrus, honey and tropical nuances imparted by the Chardonnay whilst the Pinot Noir provides the flavours of fresh red fruit. It has a long lingering mature finish.

Enjoy with exotic seafoods such as oysters, scallops and seafood platters. Stars well on its own when served chilled and will add pleasure and enjoyment to any occasion.

variety : Chardonnay | 56% Chardonnay, 44% Pinot Noir
winery : Plaisir Wine Estate
winemaker : Niel Bester
wine of origin : Western Cape
analysis : **alc :** 11.94 % vol **rs :** 6.8 g/l **pH :** 3.01 **ta :** 6.6 g/l
type : Cap_Classique **style :** Off Dry
pack : Bottle **size :** 750ml **closure :** Cork

ageing :

This timeless MCC with elegance and complexity is ready to drink now but will develop well in the bottle for a further five to seven years.

Established by the French Huguenots in 1693 on the slopes of the Simonsberg Mountains between Paarl and Franschhoek, 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 : 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 Tukulu and Hutton) with good water retention allow for minimal irrigation and most vineyards dry land. This is the seventh vintage of Plaisir de Merle MCC. The Chardonnay grapes were selected by Niel Bester from a single 19-year-old vineyard at Plaisir de Merle situated 325m above sea level on the south-eastern slopes of the Simonsberg. The Pinot Noir grapes were sourced from two different 16-year-old trellised vineyards in Stellenbosch, one on the north-eastern slopes of the Helderberg and the other on the southern slopes of the Stellenbosch Mountains.

Viticulturist: Freddie le Roux.

in the cellar : This elegant and distinctive Méthode Cap Classique is made in the classic French tradition from two noble varietals, Chardonnay and Pinot Noir. It is a blend of 44% Pinot Noir which imparts distinctive body, flavour and maturity, and 56% Chardonnay for a clean flintiness and green apple flavours. The grapes were hand-picked and the Chardonnay grapes harvested at 19.1° Balling whilst the Pinot Noir grapes were harvested at 19.9° Balling. After whole bunch pressing with minimal skin contact, the clear grape juice was left to settle before it was pumped into steel tanks for cold fermentation. After the first fermentation and malolactic fermentation, the wine was prepared for secondary fermentation in the bottle. The wine was left on the lees for approximately 24 months before the sediment was removed in the

traditional process of remuage and dégorgement. The bottles were then corked and laid down in a cool cellar for a further 2 months.