

Plaisir de Merle Cabernet Sauvignon 2000

Plaisir de Merle Cabernet Sauvignon 2000 has a lively pomegranate colour. It is spicy with typical Cabernet Sauvignon characters and is warm and inviting with a slight hint of fresh violets on the nose. It is minerally with sweet tones of ripe berries, fresh, yet firm tannins and has a soft velvety mouthfeel.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Plaisir Wine Estate

winemaker : Niel Bester

wine of origin : Coastal

analysis : alc : 13.8 % vol rs : 2.0 g/l pH : 3.6 ta : 5.5 g/l

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

pack : Bottle



about the harvest: The grapes were harvested at 23,8 -25,4Â° Balling.

in the cellar : The grapes were destalked and fermented in stainless steel tanks of 25 000 and 12 800 litres. The juice was pumped over the skins daily to extract colour, tannins and flavour. Once fermentation was completed, the wine was left on the skins for a further 5 - 7 days to macerate. The wine was racked off the skins and malolactic fermentation was completed in the tanks. The wine was then transferred to French oak barrels for maturation.

Temperature at fermentation: 24 -26Â°C

Period in wood:

10 - 16 months in 225 and 300 litre French oak barrels.

Toasting: Medium to medium plus