

## Plaisir de Merle Chardonnay 2001

This pale straw-coloured wine with a greenish tinge, has aromas of toasted almonds and honey on the nose. It has a great mouthfeel, a freshness of caramelised lemons and a tropical sweetness balanced by subtle toasted wood flavours. All in all, a well-integrated wine with an appealing flavour, and a pleasant lingering aftertaste.

**variety** : Chardonnay | 100% Chardonnay

**winery** : Plaisir Wine Estate

**winemaker** : Niel Bester

**wine of origin** : Coastal

**analysis** : alc : 13.8 % vol   rs : 3.06 g/l   pH : 3.28   ta : 6.0 g/l

**type** : White   **style** : Dry   **taste** : Fruity   **wooded**

**pack** : Bottle



**in the vineyard** : Situation of Vineyards: 360m - 450m above sea level, south eastern slopes of Simonsberg

Age of vines: 10-21 years - dryland vineyards

**about the harvest**: The grapes were harvested at 23.8 - 25.8° Balling. The grapes were picked in perfect condition with an excellent chemical composition - low pH and a high natural acidity.

**in the cellar** : Temperature at fermentation: 22°C in barrels, 15°C in tanks.

A major part of the wine underwent malolactic fermentation this wine still retains its freshness and young character. 90% of the wine was fermented and matured in 80% new French oak barrels and 20% second-fill French oak barrels. The balance, which was unwooded, was added to the final blend.