

Plaisir de Merle Sauvignon Blanc 2002

A wet, cold winter with low temperatures resulted in good budding on the vines. Moderate summer temperatures led to a longer growing season with later ripening which produced more intense concentrated flavours in the grapes. The wine, which had no wood contact, was made in the crisp, fresh style of Sauvignon Blanc. It is a very inviting wine with winter melon and floral fruity aromas and grapefruit and tropical fruit flavours. Although young it has a long lingering finish.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Plaisir De Merle
winemaker : Niel Bester
wine of origin : Coastal
analysis : alc : 13.2 % vol rs : 1.0 g/l pH : 3.15 ta : 6.2 g/l
type : White style : Dry taste : Fruity
pack : Bottle



ageing : A wine with great finesse and the potential to develop in the bottle.

in the vineyard : Situation of Vineyards: 300 - 500 m above sea-level, south eastern slopes of Simonsberg
Age of vines: 9 - 22 years

about the harvest: The grapes were harvested from two different vineyards at 22.3Â° and 23.5Â° Balling.

in the cellar : Temperature at fermentation: 13Â°C

Skin contact: 4 hours

Fermented in 12 800 litre stainless steel tanks with lees contact for three months.

Plaisir De Merle

Franschhoek

+27.218741071

www.plaisirdemerle.co.za