

Plaisir de Merle Cabernet Sauvignon 2001

SAA Inflight 2006 - First Class

Selection Mondiales 2004, Canada - Grand Gold

A blend of 85% Cabernet Sauvignon, 8,4% Merlot, 2% Malbec and 4,6% Petit Verdot. The wine is a ripe mix of blackcurrant, has a plummy sweetness and chocolate flavours with spicy wood tones backed by soft tannins to ensure its young accessibility and its maturation potential over the next three to five years.



variety : Cabernet Sauvignon | 85% Cabernet Sauvignon, 8.4% Merlot, 2% Malbec, 4.6% Petit Verdot

winery : Plaisir Wine Estate

winemaker : Niel Bester

wine of origin : Coastal

analysis : alc : 14.79 % vol rs : 1.7 g/l pH : 3.58 ta : 5.8 g/l va : 0.48 g/l so2 : 68 mg/l fso2 : 27 mg/l

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

pack : Bottle **closure :** Cork

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ageing : Three to five years.

in the vineyard : Situation of vineyards: 200 - 350m above sea-level; south-eastern slopes of the Simonsberg.

Age of vines: 6 - 20 years

about the harvest: Grapes were harvested from various virus free vineyards at Plaisir de Merle. Reduced yields from five to eight tons per hectare intensified the concentration and colour of the grapes. The grapes were harvested at 24,2 - 26,8 °C

in the cellar : Temperature Fermentation: 24 - 26°C

The grapes were destalked and fermented in 12 800-litre stainless steel tanks. 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 raked off the skins and malolactic fermentation was completed in the tanks. The wine was then transferred to French oak barrels for maturation.

Period in wood: 12 - 16 months in 225 and 300 litre French oak barrels.

Toasting: Medium to Medium Plus.