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Plaisir de Merle Grand Plaisir 2001



Winemaker Niel Bester says this wine is a brilliant red with pronounced berry, cedar and vanilla oak aromas with a plum and fruitcake palate and a soft velvety oak finish. The tannins are ripe and accessible, but will provide structure for a long ageing period in the bottle.

Niel Bester suggests serving it with red meat dishes.

variety : Cabernet Sauvignon | 55% Cabernet Sauvignon, 25% Merlot, 15% Shiraz, 5% Petit Verdot
winery : Plaisir Wine Estate
winemaker : Niel Bester
wine of origin : Coastal
analysis : **alc :** 14.5 % vol **rs :** 1.6 g/l **pH :** 3.6 **ta :** 5.8 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle

ageing : It is ready to drink now, but will gain in complexity and character with further cellaring for three years.

in the vineyard : Grapes were sourced from vineyards in Simondium. The vines, ranging in age from 7 to 8 years old, are situated between 200m and 350m above sea-level on the south-eastern slopes of the Simonsberg.

about the harvest: The grapes were harvested in from end of February to the middle of march between 24,7Â° and 25,8Â° Balling.

in the cellar : The grapes were fermented in stainless steel tanks at 25Â°C for seven days. The juice was pumped over the skins daily to extract colour, tannins and flavour. Upon completion of fermentation the wine was left on the skins for a further five to eight days. The wine was racked off and malolactic fermentation was completed in the tanks. The wine was matured in a combination of new French oak barrels (85%) and second-fill French/American oak barrels (15%) for 16 months.