

Plaisir de Merle Sauvignon Blanc 2003

Winemaker Niel Bester says this light green wine with a straw-yellow tint has pronounced fig and tropical aromas on the nose with a grapefruit and tropical fruit palate. It has a full richness in the mouth with a long lingering aftertaste.

Niel Bester suggests serving it with a variety of dishes such as pastas, fish and white meat.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Plaisir Wine Estate

winemaker : Niel Bester

wine of origin : Coastal

analysis : alc : 13.6 % vol rs : 2.8 g/l pH : 7.4 ta : 7.4 g/l

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

pack : Bottle



in the vineyard : Grapes were sourced from two different, trellised vineyards in Simondium. The younger of the two vineyards was monitored until the grapes showed an abundance of grapefruit and green pepper flavours, while the older vineyards was allowed to reach a higher level of maturity before the grapes were harvested. The vines, ranging in age from 10 to 23 years old, were grown in Hutton soil between 300m and 500m above sea-level on the south-eastern slopes of the Simonsberg.

about the harvest: The grapes were hand-picked at the end of February between 22,7Â° and 23,93Â° Balling.

in the cellar : The grapes were fermented at 13Â°C for 8 days, receiving 4 hoursâ€™ skin contact. The wine was fermented in stainless steel tanks on the lees for three months and received no wood contact.