

Plaisir de Merle Chardonnay 2002

Winemaker Niel Bester says this light green wine with a straw-yellow tint has pronounced toasted almonds and honey aromas with a combination of caramelised lemons and tropical fruit palate, which is balanced by subtle toasted wood flavours. It is a well-integrated wine with an appealing flavour and a pleasant lingering aftertaste.

He says that this wine can be enjoyed on its own or with fish, white meats and salads.



variety : Chardonnay | 100% Chardonnay

winery : Plaisir De Merle

winemaker : Niel Bester

wine of origin : Coastal

analysis : alc : 14.1 % vol rs : 1.5 g/l pH : 3.23 ta : 5.9 g/l

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

pack : Bottle

in the vineyard : Grapes were sourced from vineyards in Simondium. The vines, ranging in from 7 to 22 years old, are situated between 360m and 450m above sea-level on the south-eastern slopes of the Simonsberg.

about the harvest: The grapes were hand-picked at the end of February beginning of March between 22,9Å° and 25,5Å° Balling.

in the cellar : The grapes were fermented at 22Å°C for seven to eight days. The wine was matured in a combination of new French oak (65%) and second-fill French oak barrels (35%), allowing it to retain its freshness and young character.

Plaisir De Merle

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