

Plaisir de Merle Merlot 2001

International Wine & Spirit Competition 2004 - Bronze

International Wine Challenge 2004 - Seal of Approval

Due to ample rain during the winter of 1999, conditions remained favourable for the ripening of the grapes right up to the time of harvesting. The wine has hint of mint on the nose and shows sweet, ripe berry flavours and a firm tannin structure on the palate.

variety : Merlot | 80% Merlot, 8% Petit Verdot, 7% Cabernet Sauvignon

winery : Plaisir Wine Estate

winemaker : Niel Bester

wine of origin : Coastal

analysis : alc : 14,6 % vol rs : 1,8 g/l pH : 3,49 ta : 5,7 g/l

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

pack : Bottle

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ageing : It is made in a bold style and will develop and soften with further aging in the bottle.

in the vineyard :

Situation of vineyards: $\hat{A}\pm$ 300 - 370 m above sea level on the south-eastern slopes of the Simonsberg, trellised, dryland vineyards.

Age of vines: 11 \hat{A} €" 18 years

about the harvest: Degrees balling at harvest: 24,2 \hat{A} €" 25,7 \hat{A} ° Balling.

in the cellar :

Temperature at fermentation: 24 -26 \hat{A} °C

The grapes were destalked and fermented in stainless steel tanks. The juice was pumped over the skins once daily to extract colour, tannins and flavour. Once fermentation was complete, the wine spent a further six days on the skins. The wine was then racked off the skins and malolactic fermentation was completed in the tank before transfer to barrels.

Period in wood: 12 months in French oak barrels

Size of barrels: 300 litres

Toasting: Medium

