wine.co.za
easiest way to buy wine

Plaisir de Merle Shiraz 2002

Commendation - International Wine and Spirits Competition (IWSC) 2004
International Wine Challenge 2004 - Bronze
Winemaker Niel Bester says this wine has pronounced berry, white pepper and spice aromas with a blackcurrant palate.

He recommends serving it with poultry, veal and venison dishes or savouring it on its own.

variety : Shiraz | 100% Shiraz
winery :
winemaker : Niel Bester
wine of origin : Coastal
analysis : alc : 14.0 % vol rs : 3.2 g/l pH : 6.5 ta : 6.5 g/l
type : Red style : Dry body : Full taste : Fragrant wooded
pack : Bottle

Commendation - International Wine and Spirits Competition (IWSC) 2004
International Wine Challenge 2004 - Bronze

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

in the vineyard : Grapes were sourced from trellised dryland vineyards in Simondium. The 9 year old vineyard is situated between 250m and 300m above sea-level on the south-eastern slopes of the Simonsberg.

about the harvest: The grapes were harvested from a single vineyard at the end of February and the first week in March at 25,4Â° Balling.

in the cellar : The grapes were fermented in stainless steel tanks at 25Â°C for six days. The juice was pumped over the skins daily for an hour and a half to extract colour until fermentation was completed. Upon completion of fermentation the wine was left on the skins for a further five days to macerate. After being drawn from the skins, malolactic fermentation was completed in tanks before being racked and transferred to barrels. A majority of the wine (60%) was matured in a combination of new and second-fill American and French oak barrels for 12-16 months.