



PLAISIR DE MERLE

PLAISIR DE MERLE CABERNET SAUVIGNON 2010

Winemaker: Niel Bester

Appellation: Paarl

Grape Varietal: Cabernet Sauvignon

www.plaisirdemerle.co.za

T: +27 (0)21 874 1071 | F: +27 (0)21 8741689

Background

Established by the French Huguenots in 1693 on the slopes of the Simonsberg Mountains situated between Paarl and Franschoek, Plaisir de Merle is a rare gem.

A Distell showpiece, this 974 hectare estate in Simondium, Paarl, has earned international acclaim for its white and red wines. About 400 hectares are planted with a variety of noble grape cultivars such as Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Merlot, Petit Verdot, Cabernet Franc, Shiraz and Malbec. An area of only about 80 hectares of prime vineyards has been set aside for the Plaisir de Merle cellar. Winemaker Niel Bester attributes the success of his wines to being able to work with great fruit coming from a very unique terrain and the invaluable input from his viticulture team.

The vineyards

The diversity of the soils, slopes and elevations is closely linked with the quality of Plaisir de Merle wines. Well-drained weathered granite soils (predominantly Tukulu and Hutton) with good water retention allow minimal irrigation and most vineyards are dry land situated on the south-eastern slopes of the Simonsberg.

Situated on the east and northeast facing slopes of the Simonsberg Mountain, Plaisir de Merle is bordered by the towns of Stellenbosch, Franschoek and Paarl. The vineyards, between 6-21 years of age, are located between 180m and 400m above sea level where high mountain peaks shade the vineyards from the hot, late afternoon sun. This slows down ripening, resulting in wines with a very typically rich fruit complexity and well-ripened tannins.

Viticulturist

Freddie le Roux

The winemaking

The grapes were harvested from five different Cabernet Sauvignon vineyards at between 23.8° and 25.4° Balling. The grapes were destalked and fermented in 12 800 and

25 000 litre stainless steel tanks. The juice was pumped over the skins daily to extract colour, tannins and flavour.

Once fermentation was completed, the wine was left on the skins for a further 6 - 11 days to macerate. The wine was racked off the skins and malolactic fermentation was completed, partially in barrels and in tanks. The wine was then racked and transferred to French oak barrels (45% new) to mature for 12 - 16 months. Cellar master, Niel Bester, blended the Cabernet Sauvignon wines from the five different vineyards and then added small percentages of Malbec, Cabernet Franc and Petit Verdot to complete the final blend.

Colour

Dark ruby red

Bouquet

Aromatic nose with cassis, spice and cedar.

Taste

Full-bodied with dark berries and plummy fruit with savoury notes, underlined by ripe velvety tannins and a sweet vanilla oak finish.

Ageing process and potential

Made for food, this wine will mature well for ten years and more.

Food pairing

Very versatile, this wine would best complement all red meat dishes.

Chemical analysis

Residual sugar:	1.4 g/l
Alcohol:	14.1% by volume
Total acid:	6.0 g/l
pH:	3.61

Total production

6 500 cases

