



## PLAISIR DE MERLE

### PLAISIR DE MERLE MERLOT 2008

*Winemaker:* Niel Bester

*Appellation:* Paarl

*Grape Varietal:* Merlot

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#### **Background**

Established by the French Huguenots in 1693 on the slopes of the Simonsberg Mountains 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, who has gained fame in producing classically styled yet accessible wines, attributes the success of his wines to being able to work with great fruit coming from a very unique terrain, as well as the valuable input from his viticulture team.

#### **The vineyards**

The diversity of the soils, slopes and elevations all add to the quality of Plaisir de Merle's grapes. Well-drained weathered granite soils (predominantly Tukulu and Hutton) with good water retention allow minimal interference in irrigation with most vineyards being dry land. The grapes were selected and handpicked from three vineyards. Starting on February 9 and ending on March 27! They are situated between 300m and 370m above sea level on the south-eastern slopes of the Simonsberg. The result is a combination of floral notes, ripe red berry fruit and minerality from the granite which is evident in every glass.

*Viticulturist:* Freddie le Roux

#### **The winemaking**

The grapes were harvested at between 24.2 and 25.3° Balling and were fermented in stainless steel tanks at 26°C for nine days. The juice was pumped over the skins daily until dry. Upon completion of fermentation the wine was left on the skins for about eight days to macerate. The wine was racked off and malolactic fermentation was completed in the tanks and barrels. The wine was matured in 40% new, 40% second-fill and 20% third-fill French oak barrels for periods ranging from 12 to 16 months. Finally all the individual barrels were tasted and evaluated to select the final blend.

#### **Winemaker's comments**

**Colour:** Ruby.

**Bouquet:** Teeming with violets, strawberries, blackberries, blackcurrant and a hint of mint.

**Taste:** Medium to full-bodied with a soft and velvety palate laced with ripe fruit and supported by vanilla oak flavours.

**Ageing process and potential:** Accessible now, this wine has good maturation potential of five to eight years.

**Food pairing:** Made to complement most food dishes, this Merlot pairs well with venison, pot roasts and other lightly spiced meat dishes.

#### **Chemical analysis:**

**Residual sugar:** 3.4 g/l

**Alcohol:** 14.01% by volume

**Total acid:** 6.0 g/l

**pH:** 3,64

**Extract:** 30,9 g/l

TOTAL PRODUCTION: 3 700 CASES

