



## PLAISIR DE MERLE

### PLAISIR DE MERLE MERLOT 2013

*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 in 2012 celebrates 20 years as cellar master at Plaisir de Merle, has gained fame in producing classically styled yet accessible wines, and 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 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 25 and ending on March 8 2013. They are situated between 140m and 370m above sea level on the south-eastern slopes of the Simonsberg.

*Viticulturist:* Freddie le Roux

#### **The winemaking**

The grapes were harvested at 24.1 and 25.3° Balling and were fermented in stainless steel tanks at 24 °C for around 9 days. The juice was pumped over the skins daily until fermented dry. Upon completion of fermentation the wine was left on the skins for 7-11 days. The wine was racked off and malolactic fermentation was completed in the tanks and barrels. The wine was matured in 40% new, 30% second-fill and 30% 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:** It has a youthful bright ruby red colour.

**Bouquet:** The wine has an aromatic nose of red fruits, cherries, violets, cedar and a hint of mint.

**Taste:** On the taste it is well structured with layers of red fruit, blackberries, a bit of dark chocolate and blackpepper and a rich lingering aftertaste.

**Ageing process and potential:** Accessible now, this wine has good maturation potential of five to ten 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:** 3.5 g/l

**Alcohol:** 14.17 % by volume

**Total acid:** 5.9 g/l

**pH:** 3,59

**Extract:** 32.4 g/l

TOTAL PRODUCTION: 3 100 CASES

