



PLAISIR

Grand Plaisir White 2022

Flagship White

VARIETY: 100% Chardonnay

WINE OF ORIGIN: Simonsberg-Paarl

ANALYSIS: ALC: 13.88% | RS: 1.60 g/l | PH: 3.45 | TA: 6.30 g/l

TYPE: White | **STYLE:** Dry White Wine | **BODY:** Full

PACK: Bottle | **SIZE:** 750 ml | **CLOSURE:** Cork

TOTAL PRODUCTION: 500 six bottle cases

COLOUR: Medium straw

BOUQUET: Aromas of ripe peach, honey and toasted hazelnuts, with subtle notes of vanilla and butterscotch.

TASTE: The palate is full bodied and complex, with a creamy texture that is balanced by a refreshing acidity.

FOOD PAIRING: Enjoy with creamy pasta dishes, grilled or roasted seafood, roasted chicken or turkey, creamy soups or grilled vegetables.

AGEING POTENTIAL: This wine will mature well for ten years and more.

VITICULTURIST: Alec Versveld

IN THE VINEYARD:

Grapes were sourced from the diverse soils, slopes and elevations that all add to the quality of Plaisir'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 sourced from Plaisir Wine Estate vineyards in Simondium. The vines, ranging in age from 12 to 17 years, are situated between 230m and 350m above sea-level on the south-eastern slopes of the Simonsberg.

IN THE CELLAR:

The grapes were harvested by hand at 23° to 24.5° Balling. The grapes were divided into three different parts and each crushed, clarified and fermented separately in 300 and 228 litre French oak barrels. A combination of first-fill (60%), second-fill (10%) and third & fourth-fill (30%) barrels were used and the wine remained on the lees for 11 months. The barrels were rolled or stirred regularly to suspend the lees in order to gain complexity, better integrated oak flavours and to add to the mouth-feel of the wine. Partial malolactic fermentation contributed to the wine's complexity, softened the acidity and contributed to the sweet, rich and full finish. The individual barrels were then tasted and the final blend composed.

