



PLAISIR

Cabernet Sauvignon 2019

VARIETY: Cabernet Sauvignon

WINE OF ORIGIN: Simonsberg-Paarl

ANALYSIS: ALC: 14.53 % | RS: 3.14 g/l | PH: 3.76 | TA: 5.37g/l

TYPE: Red | **STYLE:** Modern Dry Red | **BODY:** Full

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

TOTAL PRODUCTION: 8000 six bottle cases

COLOUR: Garnet colour with a glowing edge.

BOUQUET: Hints of dark blueberry, red currant and a graphitic nuance. Classic expression of Simonsberg Cabernet.

TASTE: The palate, all be it a full-bodied Cabernet Sauvignon is well poised and stages an effortless balance between fruit clarity and tannin weight. Flavours mirror the primary aromas and all lead to a layered wine with length and persistent palate presence.

FOOD PAIRING: Lamb T-bone with a lemon and Garlic jus or a mushroom risotto with garlic truffle shavings.

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

VITICULTURIST: Freddie le Roux

IN THE VINEYARD:

The diversity of the soils, slopes and elevations is closely linked with the quality of Plaisir wines. Situated on the east and northeast facing slopes of the Simonsberg Mountain, Plaisir Wine Estate is bordered by the towns of Stellenbosch, Franschoek and Paarl. The vineyards for this wine, between 12 and 15 years of age, are all located on Plaisir Estate on south-eastern slopes of the Simonsberg Mountain planted in weathered, decomposed granite soils 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.

IN THE CELLAR:

The grapes were hand-harvested from two Cabernet Sauvignon vineyards at between 24.9° and 25.4° Balling. The grapes were destemmed, then sorted and pumped into stainless steel tanks. The grapes were fermented at 24 °C. The juice was pumped over the skins daily to extract colour, tannins and flavour. On several occasions the juice was emptied from the tanks and then pumped back over the skins of the same tank (rack and return). Once fermentation was completed, the wine was left on the skins for a further 6-8 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 300-liter French oak barrels (58% new, 22% 2nd fill and 20% 3rd fill) to mature for 18 months.

