



PLAISIR

WINE ESTATE

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Chardonnay 2022

VARIETY: 100% Chardonnay

WINE OF ORIGIN: Simonsberg-Paarl

ANALYSIS: ALC: 14.16 % | RS: 3.4 g/l | PH: 3.39 | TA: 6.6 g/l

TYPE: White | **STYLE:** Dry | **BODY:** light-medium

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

TOTAL PRODUCTION: 4400 six bottle cases

COLOUR: Light yellow straw

BOUQUET: Ripe Gooseberries, fresh spice with hints of oak and lemon curd.

TASTE: Light to medium bodied, packed with tropical fruit and spirts of floral sensations. Overall morish, fun and it leaves a plush finish.

FOOD PAIRING: Plaisir Chardonnay suits lighter meals, beetroot salads, salmon sashimi, basil pesto pasta salad. Served best with snacks and cheese for lazy days by the pool or picnics outdoors.

VITICULTURIST: Alec Versveld

IN THE VINEYARD:

Southeastern slopes of the Simonsberg mid slopes, approximately 300 to 400m above sea level, with vines averaging 10 years of age pay homage to Plaisir's Chardonnay grapes. Harvested by hand in the early mornings ensure grape integrity and minimal intervention at crushing and destemming. Our Chardonnay blocks all consist of well drained, weathered granite and dry land soils which provide concentrated wines that show true terroir.

IN THE CELLAR:

The grapes were harvested by hand at 23.5° to 24.5° Balling. The grapes were divided into four different parts and each crushed, clarified and fermented separately in 300-litre French oak barrels. A combination of first-fill (40%), second-fill (30%) 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.

