



# PLAISIR

WINE ESTATE

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## Merlot 2019

**VARIETY:** Merlot

**WINE MAKER:** Niel Bester

**WINE OF ORIGIN:** Simonsberg, Paarl

**ANALYSIS:** ALC: 14.17% | RS: 2.6 g/l | PH: 3.56 | TA: 5.5g/l

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

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

**TOTAL PRODUCTION:** 3278 six bottle cases

**COLOUR:** Garnet colour with a glowing red edge.

**BOUQUET:** Violets, sweet plummy black fruits and a wonderful undertone of graphite.

**TASTE:** Our full bodied Merlot allows for an initial burst of ripe plum and blackberries while complimenting the palate with a plush balance between tannin and acidity. The 2019 Estate Merlot is multilayered with length and persistent palate presence.

**FOOD PAIRING:** Versatile wine that will pair well with venison, pot roasts and other lightly spiced meat dishes. Winemakers favourite is a mushroom risotto

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

**VITICULTURIST:** Alec Versveldt

### 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 the Plaisir farm 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 Merlot 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 litre French oak barrels (35% new) to mature for 12 to 16 months.

