



Grand Plaisir 2018

Flagship Red

VARIETY: 41% Cabernet Sauvignon, 29% Petit Verdot, 17% Malbec, 7% Cabernet Franc and 6% Merlot.

WINE MAKER: Niel Bester

WINE OF ORIGIN: Simonsberg, Paarl

ANALYSIS: ALC: 14.55% | RS: 2.65 g/l | PH: 3.62 | TA: 5.38g/l

TYPE: Red | **STYLE:** Bordeaux Red Blend | **BODY:** Full

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

TOTAL PRODUCTION: 1000 six bottle cases

COLOUR: Glossy Garnet colour with a deep plum centre.

BOUQUET: Aromatic red berries, mulberry and plums, with cedar and subtle aroma of dried herbs.

TASTE: The blend finds focus early as it enters the palate with incredible purity and plushness. Flavours of ripe cherry, blueberry, ripe plum skin and apricots. Sumptuous and full there is a pleasant hint of spice on the mid-palate which leads to poised, firm and velvety tannins on the finish.

FOOD PAIRING: American Wagyu Denver Steak with Chimichurri dressing and potato Dauphinoise.

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

VITICULTURIST: Freddie le Roux

IN THE VINEYARD:

Grapes were sourced from the diverse soils, slopes and elevations that all add to the quality of the Plaisir 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 the Plaisir Wine Estate vineyards in Simondium. The vines, ranging in age from 10 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 from mid-February to mid-March between 25.1 ° and 25.3° Balling and were fermented in small stainless-steel tanks at 24°C for 9 to 11 days. The juice was pumped over the skins daily to extract colour, tannins and flavour. Upon completion of fermentation the wine was left on the skins for a further 3 to 7 days. The wine was racked and malolactic fermentation was completed in the barrels and matured in new 300-litre French oak barrels for 18 months. Great care went into the selection of individual barrels to create this unique wine. After blending, the wine spent another 6 months in 3rd fill barrels. The wine had one coarse filtration before bottling.

