



# PLAISIR

WINE ESTATE

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## Sauvignon Blanc 2022

**VARIETY:** Sauvignon Blanc

**WINE MAKER:** Tim Whitfield

**WINE OF ORIGIN:** Simonsberg, Paarl

**ANALYSIS:** ALC: 13% | RS: 1.42 g/l | PH: 3.34 | TA: 6,2g/l

**TYPE:** White | **STYLE:** Dry | **BODY:** Medium-Light

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

**TOTAL PRODUCTION:** 3400x six bottle cases

**COLOUR:** Pale lime

**BOUQUET:** Lovely fresh melon, sweet grapefruit and ripe Cape gooseberries

**TASTE:** An elegantly textured wine with flavours that resonate the aromas of a cool summers day, filled out with fresh tropical fruits and a crisp finish.

**FOOD PAIRING:** Whole baked trout with lemon grass, roast chicken and 3 rice salad, or a creamy salmon pasta recipe with spinach and capers

**AGEING POTENTIAL:** This wine is designed to drink now but ageing is encouraged in all Sauvignon Blanc.

**VITICULTURIST:** Alec Versveld

### IN THE VINEYARD:

The diversity of the soils, slopes and elevation is closely linked with the quality of Plaisir's wines. Well-drained, weathered granite soils (predominantly Tukulu and Hutton), with good water retention, allow the three highest Sauvignon Blanc blocks to capture the true character of climate and soils in its fruit. The vineyards, aged 8 to 9 years are situated between 350m and 450m above sea level on the south-eastern slopes of the Simonsberg.

### IN THE CELLAR:

The grapes were harvested by hand at 22.4° to 23.5° Balling. The grapes were divided into three different parts and each crushed, clarified and fermented separately. A combination tank and 10% barrels were used and the wine remained on the lees for 3 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. No malolactic fermentation contributed to the wine's crisp and plush acidity that enhances that long lingering sensation. The wine is also vegan as no animal products were used in the production process.

