



PLAISIR DE MERLE

PLAISIR DE MERLE MERLOT 1999 WINE ANALYSIS AND FACT SHEET

VINTAGE:	1999
STYLE:	Full-bodied red wine
CULTIVAR:	Merlot
ORIGIN:	Plaisir de Merle, Paarl
SITUATION OF VINEYARDS:	± 300 - 370 m above sea level on the south-eastern slopes of the Simonsberg, trellised, dryland vineyards.
AGE OF VINES:	15 - 17 years (three different vineyards)
RESIDUAL SUGAR:	2,2 g/ℓ
TOTAL ACIDITY:	5,9 g/ℓ
ALCOHOL BY VOLUME:	13,8%
pH:	3,6
DEGREES BALLING AT HARVEST:	23, - 25,5 °B
TEMPERATURE AT FERMENTATION:	24 - 26 °C
FERMENTATION:	Fermented in stainless steel tanks. Pumped over once daily, until dry. The wine spent four to five days on skins after fermentation. Malolactic fermentation completed in tanks before transfer to barrels.
PERIOD IN WOOD:	The wine spent 12 - 13 months in 2 nd and 3 rd fill Allier, Nevers and Tronçais French oak barrels
SIZE OF BARRELS:	300 litres
TOASTING:	Medium to Medium +

CELLARMASTER'S COMMENTS: Although the 1999 vintage was unusually warm, the conditions remained favourable for the ripening of the grapes right up to harvesting. This enabled the winemaker to wait until he was satisfied that the grapes had reached full maturity before harvesting. This wine is typical of the style of Plaisir de Merle Merlots. It has minerally, eucalyptus aromas combined with floral tones on the nose. The soft tannins are well-balanced with the fruitiness providing for sweeter plummy flavours in the wine. Very little wood is detectable on the taste - this is due to what cellarmaster Niel Bester describes as "responsible oaking" -

enabling the right balance to be obtained - "an honest wine with no overpowering oakiness".