



## PLAISIR DE MERLE

### PLAISIR DE MERLE SAUVIGNON BLANC 2002 WINE ANALYSIS AND FACT SHEET

VINTAGE: 2002

STYLE: Dry white wine (unwooded)

CULTIVAR: Sauvignon Blanc

ORIGIN: Plaisir de Merle, Simondium  
(Wine of Origin, Paarl)

SITUATION OF VINEYARDS: 300 - 500 m above sea-level,  
south  
eastern slopes of Simonsberg

AGE OF VINES: 9 - 22 years

RESIDUAL SUGAR: 1,0 g/l

TOTAL ACIDITY: 6,2 g/l

ALCOHOL BY VOLUME: 13,2%

pH: 3,15

DEGREES BALLING AT HARVEST: 22,3° B and 23,5° B (two  
different  
vineyards)

TEMPERATURE AT  
FERMENTATION: 13°C

SKIN CONTACT: 4 hours

FERMENTATION: Fermented in 12 800 litre  
stainless steel tanks with  
lees contact for three months.

GENERAL COMMENTS: A wet, cold winter with low temperatures resulted in good budding on the vines. Moderate summer temperatures led to a longer growing season with later ripening which produced more intense concentrated flavours in the grapes. The wine, which had no wood contact, was made in the crisp, fresh style of Sauvignon Blanc. It is a very inviting wine with winter melon and floral fruity aromas and grapefruit and tropical fruit flavours. Although young it has a long

lingering finish. A wine with great finesse and the potential to develop in the bottle.