



PLAISIR DE MERLE

PLAISIR DE MERLE SAUVIGNON BLANC 2004

Background

A Distell showpiece, this 1 000 hectare estate in Simondium, Paarl, has earned international acclaim for its white and red wines. Winemaker Niel Bester hectares the benefit of working with Paul Pontallier of Chectareteau Margeaux fame in producing classically styled but accessible wines.

The vineyards (Viticulturist: Hannes van Rensburg)

Grapes were sourced from two different, trellised vineyards in Simondium. The younger of the two vineyards was monitored until the grapes showed an abundance of grapefruit and green pepper flavours, while the older vineyards was allowed to reach a higher level of maturity before the grapes were harvested.

The vines, ranging in age from 10 to 23 years old, were grown in Hutton soil between 300m and 500m above sea level on the south-eastern slopes of the Simonsberg.

The winemaking

The grapes were harvested by hand at between 22,4° and 24° Balling in early February and the juice fermented in stainless steel tanks at 13°C for 18 to 23 days, after four to six hours' skin contact.

The wine was left on the lees for two and a half months and received no wood contact.

Winemaker's comments (Niel Bester)

Colour : Light green with a straw yellow tint

Bouquet : Pronounced fig and tropical aromas

Taste : A grapefruit and tropical palate. It hectares a full richness in the mouth with a long lingering aftertaste.

Food pairing

The winemaker suggests serving it with a variety of dishes such as pastas, fish and white meat.

Chemical analysis

Alcohol	13,6% by volume
Residual sugar	2.8 g/l
Total acid	7,4 g/l
pH	3,15