



PLAISIR DE MERLE

PLAISIR DE MERLE CABERNET SAUVIGNON 2000 WINE ANALYSIS AND FACT SHEET

| | |
|------------------------------|--|
| VINTAGE: | 2000 |
| STYLE: | Wood-matured, full-bodied red wine |
| CULTIVAR: | Cabernet Sauvignon |
| ORIGIN: | Plaisir de Merle, Simondium (Wine of Origin, Paarl) |
| SITUATION OF VINEYARDS: | 200 - 350 m above sea-level; south-eastern slopes of Simonsberg. |
| AGE OF VINES: | 5 - 19 years |
| RESIDUAL SUGAR: | 2,0 g/ℓ |
| TOTAL ACIDITY: | 5,5 g/ℓ |
| ALCOHOL BY VOLUME: | 13,8 % |
| pH: | 3,6 |
| DEGREES BALLING AT HARVEST: | 23,8 - 25,4 °B |
| TEMPERATURE AT FERMENTATION: | 24 - 26 °C |

FERMENTATION: The grapes were destalked and fermented in stainless steel tanks of 25 000 and 12 800 litres. The juice was pumped over the skins daily to extract colour, tannins and flavour. Once fermentation was completed, the wine was left on the skins for a further 5 - 7 days to macerate. The wine was racked off the skins and malolactic fermentation was completed in the tanks. The wine was then transferred to French oak barrels for maturation.

PERIOD IN WOOD: 10 - 16 months in 225 and 300 litre French oak barrels.

TOASTING: Medium to Medium Plus

GENERAL COMMENTS: Due to an unusually dry winter and warm conditions during the ripening period of the grapes, harvesting started earlier than usual. The grapes from five different vineyards arrived at the cellar in excellent condition. The 2000 Plaisir de Merle Cabernet Sauvignon has a dark ruby colour with a deep blackish/purple tint and sweetish plummy aromas. It has a rich mouthfeel, with a dry finish and flavours of ripe plummy fruit, dark chocolate and blackberries, backed by firm tannins to ensure beneficial ageing. A small amount of Shiraz, Petit Verdot and Merlot were blended with the Cabernet Sauvignon to provide more complexity and increase the accessibility of the wine.