



PLAISIR DE MERLE

PLAISIR DE MERLE CABERNET SAUVIGNON 1999
CELLARMASTER'S RELEASE

WINE ANALYSIS AND FACT SHEET

VINTAGE: 1999

STYLE: Wood-matured, red wine

CULTIVAR: Cabernet Sauvignon - 100%

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

SITUATION OF VINEYARDS: 350 m above sea-level; south-eastern slopes of Simonsberg.

AGE OF VINES: 11 years

RESIDUAL SUGAR: 2,0 g/l

TOTAL ACIDITY: 6,1 g/l

ALCOHOL BY VOLUME: 13,8 %

pH: 3,5

DEGREES BALLING AT HARVEST: 24,7 °B

TEMPERATURE AT FERMENTATION: 24 °C

FERMENTATION: The grapes were destalked and fermented in 25 000 litre stainless steel tanks. 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 seven days. The wine was racked off the skins and malolactic fermentation was completed in the tank. It was then transferred to French oak barrels for maturation.

PERIOD IN WOOD: 17 months in 225 litre French oak barrels.

TOASTING: Medium

GENERAL COMMENTS: Grapes were harvested from a single 11-year-old vineyard planted with virus-free Clone 163C. The yield was reduced to five tons per hectare to intensify the concentration and colour of the grapes. Ripe berry flavours and plummy sweetness are backed by firm tannins to ensure that this wine will benefit with further ageing