

## PLAISIR DE MERLE SAUVIGNON BLANC 2003

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

### **The vineyards**

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 hand-picked at the end of February between 22,7° and 23,93° Balling and were fermented at 13°C for 8 days, receiving 4 hours' skin contact.

The wine was fermented in stainless steel tanks on the lees for three months and received no wood contact.

### **Winemaker's comments**

Winemaker Niel Bester says this light green wine with a straw-yellow tint has pronounced fig and tropical aromas on the nose with a grapefruit and tropical fruit palate. It has a full richness in the mouth with a long lingering aftertaste.

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

### **Analysis**

Residual sugar	2.8 g/l
Extract	19.4 g/l
Alcohol	13.6% by volume
Total acid	7.4 g/l
pH	3.15