



PLAISIR DE MERLE

EST. 1693

PETIT VERDOT 2015

CHEMICAL ANALYSIS

Residual sugar: 1.9 g/l
Alcohol: 14.24% by volume
Total acidity: 5.5 g/l
pH: 3.61
TOTAL PRODUCTION:
520 cases

Winemaker: Niel Bester
Appellation: Paarl
Grape Varietal: Petit Verdot

BACKGROUND

Established by the French Huguenots in 1693 on the slopes of the Simonsberg Mountains between Paarl and Franschhoek, Plaisir de Merle is a rare gem. A Distell showpiece, this 974-hectare estate in Simondium, Paarl, has earned international acclaim for its white and red wines. About 400 hectares are planted with a variety of noble grape cultivars such as Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Merlot, Petit Verdot, Cabernet Franc, Shiraz and Malbec, and an area of only about 80 hectares of prime vineyards has been set aside for the Plaisir de Merle cellar. Winemaker Niel Bester attributes the success of his wines to being able to work with great fruit coming from a very unique terrain and the invaluable input from his viticulture team.

THE VINEYARDS

Situated on the east and northeast facing slopes of the Simonsberg Mountain, the grapes were harvested from a single, seventeen-year-old vineyard, located about 300 metres above sea-level where high mountain peaks shade the vineyards from the hot, late afternoon sun. This slows down ripening, resulting in wines with a typical rich fruit complexity and well-ripened tannins.

VITICULTURIST: Freddie le Roux

THE WINEMAKING

The grapes were crushed on the 18th February at 25.5 °B. Since Petit Verdot has an abundance of colour, the juice was gently pumped over the skins daily - to extract colour, tannins and flavour. After fermentation the wine was left on the skins for only five days, racked off the skins and transferred to 300-litre new French oak barrels where malolactic fermentation was completed. After another racking, the wine was matured in the barrels for 16 months

WINEMAKER'S COMMENTS

COLOUR: Dark red

BOUQUET: Dark fruit and blackberries with sweet vanilla and peppercorn spice flavours.

TASTE: Plums, black olives and dark berry fruit, balanced with velvety tannins and sweet spicy oak flavours.

FOOD PAIRING: Rich and succulent cuts of red meat, well-aged cheeses, venison and duck.

AGEING POTENTIAL

The tannins are elegant and refined but the wine will gain further complexity in the next 5 to 8 years.

