



# PLAISIR DE MERLE

EST. 1693

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## PINOT NOIR ESTATE 2018

VARIETY: Pinot Noir

WINE MAKER: Niel Bester

WINE OF ORIGIN: Simonsberg, Paarl

ANALYSIS: ALC: 13.69% | RS: 1.9g/l | pH: 3.64 | TA: 5.3 g/l

TYPE: Red | STYLE: Dry | BODY: Medium-bodied | Taste: Fruity, Wooded

PACK: Bottle | SIZE: 750 ml | CLOSURE: Cork

TOTAL PRODUCTION: 2150 bottles

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COLOUR: Garnet with deep pink hue

BOUQUET: Fragrant nose of violets, fynbos and red fruit with nuances of forest floor.

TASTE: Hints of oak and a soft velvety finish adds to the layered complexity of this wine.

FOOD PAIRING: Salmon, seared tuna, roasted chicken, confit duck and other game birds, casseroles and stews such as beef bourguignon.

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IN THE VINEYARD: *Viticulturist - Freddie le Roux*

The diversity of the soils, slopes and elevations all add to the quality of Plaisir de Merle's grapes. Well-drained weathered granite soils (predominantly Tukulu and Hutton) with good water retention allow the dry-land vineyards to slowly ripen the grapes to full maturity of flavour and tannins. In 2014 approximately 4 000 (1.3ha) Pinot noir clone 777 vines were planted at between 600 and 700m above sea-level. At this altitude the average temperature is at least 4 °C cooler than in the lower parts of the valley, attributing to slower ripening and increase in acidity, flavour and colour.

ABOUT THE HARVEST: The grapes were selected and handpicked from the two four-year-old vineyards and hand sorting was done at the cellar.

IN THE CELLAR: The grapes were harvested at 22.8 and 24.8 ° Balling and were fermented in small stainless-steel tanks at 24 °C for around 9 days. The juice was pumped over the skins daily until fermented dry. Upon completion of fermentation the wine was left on the skins for 5 days. The wine was racked off the skins and malolactic fermentation was completed in barrels. The wine was matured in 100% 3rd fill French oak barrels for 14 months. No stabilization and only one coarse filtration required before bottling.

AGEING POTENTIAL: Ready to drink now but will age well for five to eight years.

