



PLAISIR

WINE ESTATE

GRAND PLAISIR RED 2020



VARIETY: Cabernet Sauvignon (60%), Petit Verdot (20%), Merlot (10%), Malbec (10%)

WINE OF ORIGIN: Simonsberg-Paarl

ANALYSIS: ALC: 14.55 % RS: 2.65 g/l | PH: 3.62 | TA: 5.38 g/l

TYPE: Red | **STYLE:** Bordeaux Red Blend | **BODY:** Full

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

BOUQUET: Aromatic red berries, mulberry and plums, with cedar and subtle aroma of dried herbs.

TASTE: The blend finds focus early as it enters the palate with incredible purity and plushness. Flavours of ripe cherry, blueberry, ripe plum skin and apricots. Sumptuous and full there is a pleasant hint of spice on the mid-palate which leads to poised, firm and velvety tannins on the finish.

AGEING POTENTIAL: 10+ years

VITICULTURIST: Alec Versveld

IN THE VINEYARD:

All of Plaisirs top parcels are farmed without irrigation rendering the vines under natural stress factors that create an environment for the roots to grow deep into the mid slopes of the Simonsberg mountain. These slopes largely comprise of weathered granite and alluvial soils. The mid slopes (230m and 350m above sea-level) are also roughly four degrees colder than at the base of the farm. This also allows for cool evening and morning breezes that flow down through the vines.

IN THE CELLAR:

At Plaisir, in the early morning, grapes are harvested by hand and placed in 18kg fruit boxes to keep the fruit chilled and without bruising. The Grand Plaisir blend focuses on phenolic ripeness that ranges between mid-February to mid-March at sugars of 24° and 25° Brix. They are all fermented in their individual batches, small stainless-steel tanks are used at a controlled maximum temperature of 24°-28°C for 9 to 11 days. The individual batches had pump overs morning and evening to extract colour, tannins and flavour. Upon completion of fermentation the juice now wine was left on the skins for a further 3 to 7 days. Malolactic fermentation or secondary fermentation was completed in the barrel and matured in 300-litre French oak barrels for 18 months, of these barrels 40% was new. The wine is racked four times in total before entering the bottle. Great care went into the selection of individual barrels to create this unique wine. After blending, the wine spent a further 3 months in tank for all the personalities to harmonise.

Rooted in History, Refined by Nature

