



# PLAISIR

WINE ESTATE

## GRAND PLAISIR WHITE 2023



**VARIETY:** Chardonnay

**WINE OF ORIGIN:** Simonsberg-Paarl

**ANALYSIS:** ALC: 13.26 % | RS: 2.4 g/l | PH: 3.4 | TA: 6.2 g/l

**TYPE:** White | **STYLE:** Dry White Wine | **BODY:** Full

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

**BOUQUET:** Bright citrus notes of lemon and grapefruit with fresh green apple and a hint of white peach

**TASTE:** The linear acidity and minerality is carried by the wines full body and judicious use of oak. The finish is long and lingering.

**AGEING POTENTIAL:** 10+ years

**VITICULTURIST:** Alec Versveldd

### IN THE VINEYARD:

Grapes were sourced from the diverse soils, slopes and elevations that all add to the quality of Plaisir's grapes. Well-drained weathered granite soils (predominantly Tukulu and Hutton) with good water retention allow minimal interference in irrigation with most vineyards being dry land. The grapes were sourced from Plaisir Wine Estate vineyards in Simondium. The vines, ranging in age from 13 to 18 years, are situated between 230m and 350m above sea-level on the south-eastern slopes of the Simonsberg.

### IN THE CELLAR:

The grapes were harvested by hand at 23° to 24.5° Balling. Around 80 % of the grapes were pressed as whole bunches using a very gentle and long pressing programme, slowly extracting only the best quality fraction of juice. The juice was naturally cold settled overnight and moved into their fermentation vessels. 60% was fermented in new Burgundian oak barrels, 25% in clay amphora and 15% in neutral oak. The wine was aged sur lie for 10 months without disruption of the lees, which contributed to the wine's complexity and long finish. The individual barrels were then tasted and the final blend composed based on barrel selection.

*Rooted in History, Refined by Nature*

