



PLAISIR

WINE ESTATE

PLAISIR CHARDONNAY 2023



VARIETY: Chardonnay

WINE OF ORIGIN: Simonsberg-Paarl

ANALYSIS: ALC: 13.09 % | RS: 2.58 g/l | PH: 3.5 | TA: 5.5 g/l

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

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

BOUQUET: Fresh tropical aromas and notes of grilled pineapple.

TASTE: The tropical notes are complimented by a refreshing zesty palate. The experience culminates in a delightful buttery biscuit finish.

AGEING POTENTIAL: 10+ years

VITICULTURIST: Alec Versveld

IN THE VINEYARD:

Southeastern slopes of the Simonsberg mid slopes, approximately 300 to 400m above sea level, with vines averaging 10 years of age pay homage to Plaisir's Chardonnay grapes. Harvested by hand in the early mornings ensure grape integrity and minimal intervention at crushing and destemming. Our Chardonnay blocks all consist of well drained, weathered granite and dry land soils which provide concentrated wines that show true terroir.

IN THE CELLAR:

The grapes were harvested by hand at 23.5° to 24.5° Balling. The grapes were divided into four different parts and each crushed, clarified and fermented separately in 300-litre French oak barrels. A combination of first-fill (40%), second-fill (30%) and third & fourth fill (30%) barrels were used and the wine remained on the lees for 11 months. The barrels were rolled or stirred regularly to suspend the lees in order to gain complexity, better integrated oak flavours and to add to the mouth-feel of the wine. Partial malolactic fermentation contributed to the wine's complexity, softened the acidity and contributed to the sweet, rich and full finish.

Rooted in History, Refined by Nature

