



PLAISIR

WINE ESTATE

PLAISIR ESTATE RED 2023



VARIETY: 30% Cabernet Sauvignon, 19% Petit Verdot, 34% Malbec, 10% Cabernet franc and 7% Merlot

WINE OF ORIGIN: Simonsberg-Paarl

ANALYSIS: ALC: 14.5 % | RS: 1.6 g/l | PH: 3.66 | TA: 5.1 g/l

TYPE: Bordeaux blend | **STYLE:** Dry | **BODY:** Medium

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

BOUQUET: An inviting bouquet of ripe fruit unfolds, featuring jammy blueberry, luscious stewed fruits, and ripe plums. A hint of mint adds a refreshing twist, enhancing the aromatic complexity.

TASTE: This medium-bodied wine showcases a continuation of the stewed fruit flavors from the nose, delivering a velvety texture and satisfying mouthfeel. The balance of fruitiness and freshness creates a harmonious profile.

AGEING POTENTIAL: 5 - 10 years

VITICULTURIST: Alec Versveld

IN THE VINEYARD:

The diversity of the soils, slopes and elevations is closely linked with the quality of Plaisir wines. Situated on the east and northeast facing slopes of the Simonsberg Mountain, Plaisir Wine Estate is bordered by the towns of Stellenbosch, Franschhoek and Paarl. The vineyards for this wine, between 14 and 17 years of age, are all located on Plaisir Wine Estate on south-eastern slopes of the Simonsberg Mountain planted in weathered, decomposed granite soils where high mountain peaks shade the vineyards from the hot, late afternoon sun. This slows down ripening, resulting in wines with a very typically rich fruit complexity and well-ripened tannins.

IN THE CELLAR:

The grapes were hand-harvested from various vineyards at between 24.5° and 25.7° Balling. The grapes were destemmed, then sorted and pumped into stainless steel tanks. The grapes were fermented at 24 °C. The juice was pumped over the skins twice daily to extract colour, tannins and flavour. On several occasions the juice was emptied from the tanks and then pumped back over the skins of the same tank (rack and return). Once each varietals fermentation was completed, the wine was left on the skins for a further 4-6 days to macerate. The wine was racked off the skins and malolactic fermentation was completed in barrel, partially in barrels and in tanks. The wine was then racked and transferred to 300 liter French oak barrels (New, 2nd fill and 3rd fill) to mature together in a final blend for 12 months.

Rooted in History, Refined by Nature

