



PLAISIR  
WINE ESTATE

## NECTAR NV



**VARIETY:** Chardonnay (74%) Pinot Noir (14%) and Pinot Meunier (12%)

**WINE OF ORIGIN:** Simonsberg-Paarl

**ANALYSIS:** ALC: 11.43 % RS: 33.2 g/l | PH: 3.11 | TA: 7.3 g/l

**TYPE:** MCC | **STYLE:** Demi Sec | **BODY:** Sweet

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

**BOUQUET:** Scents of ripe peaches with a citrus blossom undertone. Honeycomb and slight brioche characteristic.

**TASTE:** A foamy mouthfeel with delicate toasty notes. the Chardonnay imparts citrus, stone fruit and tropical nuances whilst the Pinot Noir provides notes of sweet glazed red cherries. It has a long, lingering crisp finish.

**AGEING POTENTIAL:** 10+ years

**VITICULTURIST:** Alec Versveld

### IN THE VINEYARD:

The diversity of soils, slopes and elevations is closely linked with the quality of Plaisir wines. Well - drained weathered granite soils (predominantly Tukulu and Hutton) with good water retention allow for minimal irrigation and most vineyard dry land. the Chardonnay grapes were selected from 3 separate vineyards at Plaisir situated between 325 and 360m above sea level on the South Eastern slopes of the Simonsberg. The Pinot Noir grapes were sourced from, two different trellised vineyards on the property, one on the highest reaches of the mid slope and another from a directly East facing block at an elevation of 430 m above sea level. A small portion of Pinot Meunier planted just below the East facing Pinot Noir block was used to complete this alluring bottle of wine.

### IN THE CELLAR:

This Cap Classique is made using the traditional method from the three main sparkling wine varieties, Chardonnay, Pinot Noir and Pinot Meunier. This gives the wine a clean and fresh flavour from the Chardonnay and fresh fruit flavours from the two Pinot's. The grapes were hand picked and then gently pressed (whole bunch) to extract only the purest and freshest juice with minimal skin contact. The juice was then fermented in stainless steel with a small portion going to older barrels to increase the richness. After primary fermentation the wine was bottled and underwent a secondary fermentation in the bottle before being left on the lees for approximately 24 months before the sediment was removed in the traditional process of remuage and disgorgement to the wine it's sweet but balanced flavour.



*Rooted in History, Refined by Nature*

