



PLAISIR
WINE ESTATE

SAUVIGNON BLANC 2023



VARIETY: Sauvignon Blanc

WINE OF ORIGIN: Simonsberg-Paarl

ANALYSIS: 13.52 | RS: 1.7 g/l | PH: 3.32 | TA: 6,4g/l

TYPE: White | **STYLE:** Dry | **BODY:** Medium-Light

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

BOUQUET: Tropical notes of white flower and figleaf.

TASTE: Fruit forward with hints of white peach. Medium in body and structure with a lingering zesty finish.

AGEING POTENTIAL: This wine is designed to drink now but ageing is encouraged in all Sauvignon Blanc.

VITICULTURIST: Alec Versveld

IN THE VINEYARD:

The diversity of the soils, slopes and elevation is closely linked with the quality of Plaisir's wines. Well-drained, weathered granite soils (predominantly Tukulu and Hutton), with good water retention, allow the three highest Sauvignon Blanc blocks to capture the true character of climate and soils in its fruit. The vineyards, aged 8 to 9 years are situated between 350m and 450m above sea level on the south-eastern slopes of the Simonsberg.

IN THE CELLAR:

The grapes were harvested by hand at 21 to 22.4° Balling from 3 different blocks on the farm. The grapes were crushed, clarified and fermented separately. A combination of tank and older larger format (300l) neutral barrels were used and the wine remained on the lees for 6 months.

Rooted in History, Refined by Nature

