



PLAISIR

Chenin Blanc 2022

VARIETY: Chenin Blanc

WINE MAKER: Tim Whitfield

WINE OF ORIGIN: Simonsberg-Paarl

ANALYSIS: ALC: 12.56% | RS: 3.5 g/l | PH: 3.17 | TA: 6,4g/l

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

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

COLOUR: Pale lime

BOUQUET: Layers of melon, grapefruit and fleshy white pear.

TASTE: An elegantly textured wine with flavours that resonate the aromas of a cool summers day, a mouth coating creaminess on the palate with a lively crisp acidity to finish off.

FOOD PAIRING: Whole baked trout with lemon grass, roast chicken and 3 rice salad, or a creamy seafood pasta recipe.

AGEING POTENTIAL: Can be enjoyed now, but the wine can be cellared for 5 to 7 years.

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 Chenin Blanc blocks to capture the true character of climate and soils in its fruit. The vineyards, aged 10 to 14 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° Balling. The grapes were divided into three different parts and each crushed, clarified and fermented separately. Fourth and fifth fill French oak barrels were used and the wine remained on the lees for 9 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.

