

Le Bonheur Chardonnay 2003

Bronze - International Wine and Spirit Competition (IWSC) 2005

Colour: Pale straw yellow with flashes of green.

Bouquet: Aromas of lime with a light touch of peach, apricot and oak.

Taste: A creamy, mouth-filling and spicy palate, balanced by a zesty acidity.

The winemaker recommends serving with seafood or white meats in creamy sauces or those flavoured with tarragon.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Le Bonheur Estate

winemaker : Sakkie Kotzé

wine of origin : Coastal

analysis : alc : 13.77 % vol rs : 1.50 g/l pH : 3.18 ta : 6.20 g/l

type : White **style :** Dry

pack : Bottle **closure :** Cork

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ageing : This wine will gain additional complexity from ageing over the next two to three years.

in the vineyard : The grapes were sourced from some several vineyards on the estate, situated at between 220 m and 280 m above sea level. The majority of the vines were planted in 1983 with some 20% in 1994. About 50% are bush vines, the others trellised onto a three-wire fence system.

The vines, which grow in a range of soils, from sandy to limestone or decomposed granite, were irrigated using an overhead sprinkling system to compensate for the very dry conditions prior to the mid-February harvest. The average yield was 5 tons per hectare.

about the harvest: The grapes were harvested by hand at 24,5Â° Balling with no skin contact after crushing.

in the cellar : Each vineyard was individually vinified. Forty percent of the blend was barrel-fermented in a combination of Allier and Nevers small oak, with the balance (60%) fermented in stainless steel tanks at between 15Â° and 16Â°C. After four months of lying on the lees, the wine was lightly filtered and the blend assembled. It was bottled in September 2002 and left to mature a year before release.

