

Le Bonheur Prima 2001

SAA Inflight 2006 - Premium Class
Winemaker's Choice Awards 2005 - Diamond

Colour: Bright ruby.

Bouquet: Sweet-scented Satsuma plum, cassis and herbaceous notes, typically of the Cape flora.

Taste: Juicy plum and cherry fruit seamlessly integrated with oak. Accessible, soft, elegant and very pleasing, riper, but firm tannins will only see that this wine improves with further maturing.

The winemaker recommends enjoying this wine on its own or with a serving of any red meat. Casseroles, poultry, game, seafood and pasta come to mind.

variety : Merlot | 75% Merlot, 25% Cabernet Sauvignon

winery : Le Bonheur Estate

winemaker : Sakkie Kotzé

wine of origin : Coastal

analysis : alc : 13.49 % vol rs : 2.9 g/l pH : 3.24 ta : 6.0 g/l va : 0.36 g/l so2 : 65 mg/l fso2 : 14 mg/l

type : Red wooded

pack : Bottle closure : Cork

SAA Inflight 2006 - Premium Class
Veritas 2005 - Gold
Winemaker's Choice Awards 2005 - Diamond

in the vineyard : The vineyards (viticulturist: Eben Archer)

Grapes for this wine were harvested from vineyard blocks on the estate located 200m to 350m above seal level and were cultivated under dryland conditions. The Merlot vines were planted from 1977 to 1987 and the Cabernet Sauvignon vines from 1973 to 1986.

about the harvest: Grapes were hand-picked at 24° Balling and hand-sorted.

in the cellar : The winemaking (winemaker: Sakkie Kotzé)

Once the grapes had been crushed, the mash was cooled and fermentation took place over 8 days at 28°C. Upon completion of malolactic fermentation the cultivars were matured separately in 300-litre French oak barrels for a period of 18 months.

