

Le Bonheur Chardonnay 2004

Colour: Golden with fresh green hues.

Bouquet: An array of fresh fruit aromas where apricot and lime are supported by notes of tropical fruit.

Taste: Elegant, yet mouth-filling with a spicy palate. Zesty acidity well balanced with the fruit.

A superb food wine where seafood and any white meat dish in a creamy sauce comes to mind. With a fresh fruit character, this wine shows elegance that makes it a great wine to be enjoyed on its own.

variety : Chardonnay | 100% Chardonnay

winery : Le Bonheur Estate

winemaker : Sakkie Kotzé

wine of origin : Coastal

analysis : alc : 13.70 % vol rs : 2.50 g/l pH : 3.60 ta : 5.40 g/l

type : White

pack : Bottle **closure :** Cork

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

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

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 23,5° Balling with no skin contact after crushing.

in the cellar :

The winemaking (winemaker: Sakkie Kotzé)

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 15° and 16°C.

After four months of lying on the lees, the wine was lightly filtered and the blend assembled.

