wine.co.za
easiest way to buy wine

Le Bonheur Chardonnay 2005

Colour: Golden with green hues.
Bouquet: Aromas of dried fruit with apricot, lime and oak spices in the background.
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 : 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 **wooded**
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 220m and 280m 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 23,5Â° Balling with no skin contact after crushing.

in the cellar : **The winemaking (winemaker: Sakkie KotzÃ©)**
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.