

## Le Bonheur Sauvignon Blanc 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** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : Le Bonheur Estate

**winemaker** : Sakkie Kotzé

**wine of origin** : Coastal

**analysis** : alc : 13.7 % vol   rs : 2.50 g/l   pH : 3.60   ta : 5.40 g/l

**type** : White   **style** : Dry   **taste** : Fruity   **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 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.

