

Le Bonheur Prima 2003

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 : 13.48 % vol rs : 2.3 g/l pH : 3.75 ta : 5.67 g/l

type : Red **taste** : Herbaceous **wooded**

pack : Bottle **closure** : Cork

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

Grapes were sourced from vineyards on the estate located at 200 m to 350 m above seal level, 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 harvested by hand 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 the cultivars were matured separately in 300-litre French oak barrels for a period of 18 months.

