

Le Bonheur Cabernet Sauvignon 2003

Colour: Plum red.

Bouquet: Raspberry, blackcurrant and red berries supported by delicate vanilla oak and cigar box.

Taste: Lead pencil shavings, pine needles and forest floor with some beefy notes. Oak and berries well integrated with soft but firm tannins and a long finish.

Serve with any red meat dish. Enjoy on its own with mature, hard, yellow cheeses that also comes to mind.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Le Bonheur Estate

winemaker : Sakkie Kotzé

wine of origin : Coastal

analysis : alc : 13.49 % vol rs : 1.6 g/l pH : 3.67 ta : 5.5 g/l va : 0.49 g/l so2 : 66 mg/l fso2 : 25 mg/l

type : Red **style** : Dry **body** : Full **taste** : Fragrant **wooded**

pack : Bottle **closure** : Cork

ageing : Will mature extremely well for 8 to 10 years.

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

Grapes were sourced from north-easterly facing vineyard blocks on the estate located 200 m to 350 m above seal level. The vineyards are between the ages of 9 and 28 years old and are cultivated under dry land conditions.

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

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

