

Le Bonheur Chardonnay 2006

Colour: Light yellow straw with a green tint.

Bouquet: Note subtle vanilla aromas, hints of pear, tropical fruit with lime making for a lively and exciting nose.

Taste: Creamy, mouth-filling and fruit-driven style Chardonnay. Good clean tropical fruit with a lively and enjoyable citrus burst on the finish that hangs around for a good while.

A fruit driven Chardonnay with a great acidity makes it great for drinking on its own. It will compliment seafood or white meat in creamy sauces. Creamy salads infused with tarragon will also be a great marriage.

variety : Chardonnay | 100% Chardonnay

winery : Le Bonheur Estate

winemaker : Sakkie Kotzé

wine of origin : Coastal

analysis : **alc** : 12.85 % vol **rs** : 1.9 g/l **pH** : 3.51 **ta** : 5.8 g/l

type : White **wooded**

pack : Bottle **closure** : Cork

ageing : This Chardonnay with its crisp acidity will develop well over the next three to five 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.

about the harvest: The grapes were harvested by hand at 23,5Â° Balling with no skin contact after crushing. The average yield was 5 tons per hectare.

