

Le Bonheur Chardonnay 2007

Colour: Straw yellow with green tints.

Bouquet: Subtle citrus and apricots with vanilla oak in the background.

Taste: A full-bodied, creamy wine with subtle citrus and apricot notes which combine beautifully with delicate caramel and oak spices.

A fruit driven Chardonnay, this wine will compliment seafood and white meat in creamy sauces.

variety : Chardonnay | 100% Chardonnay

winery : Le Bonheur Estate

winemaker : Sakkie Kotzé

wine of origin : Coastal

analysis : alc : 13.33 % vol rs : 1.9 g/l pH : 3.60 ta : 5.82 g/l

type : White **wooded**

pack : Bottle **closure** : Cork

ageing : This Chardonnay will develop well with another three years of ageing.

in the vineyard : 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.

Viticulturist: Eben Archer

about the harvest: The grapes were harvested by hand at 23.5° Balling. The average yield was 5 tons per hectare.

in the cellar : No skin-contact occurred after crushing. 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.

