

Le Bonheur Sauvignon Blanc 2007

Colour: Brilliant with a greenish tint.

Bouquet: A powerful nose with tropical fruit, grapefruit, passion fruit and mango.

Taste: All the flavours perceived on the nose carry through to the palate, particularly the tropical fruit, to create a lively amalgam of flavours.

Enjoy this wine on its own with seafood, poultry and other white meats or cheese soufflés as great companions for this wine.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Le Bonheur Estate

winemaker : Sakkie Kotzé

wine of origin : Coastal

analysis : alc : 12.5 % vol rs : 2.0 g/l pH : 3.65 ta : 5.8 g/l

type : White style : Dry taste : Fruity

pack : Bottle closure : Cork

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

The grapes, planted between 1977 and 1996, were sourced from trellised vineyards on the estate located 220m to 350m above sea level which grow in decomposed granite and lime soils with clay substructures. The vines are all grafted onto nematode resistant Richter 110 rootstock.

about the harvest: Grapes were harvested by hand at 23.8Â° Balling in mid-February with yields averaging 10 tons per hectare.

in the cellar : Each vineyard was individually vinified. Once the grapes had been crushed, the mash was cooled and fermentation took place between 12Â° and 14Â°C over two weeks. There was no skin contact. The wine was left on the lees for three months to concentrate the flavours.

