

## Le Bonheur Prima 2007

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Colour: Intense ruby.

Bouquet: Prominent plum with blackcurrant and tobacco in the background.

Taste: Soft velvet and well rounded with plum and cherry fruit integrated with oak.

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.

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**variety** : Merlot | 75% Merlot, 25% Cabernet Sauvignon

**winery** : Le Bonheur Estate

**winemaker** : Sakkie Kotzé

**wine of origin** : Coastal

**analysis** : **alc** : 13.47 % vol **rs** : 1.9 g/l **pH** : 3.63 **ta** : 6.3 g/l

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

**pack** : Bottle **closure** : Cork

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**in the vineyard** : Grapes were sourced from vineyards on the estate located at 200m to 350m above sea level, cultivated under dryland conditions. The Merlot vines were planted from 1977 to 1987 and the Cabernet Sauvignon vines from 1973 to 1986.

*Viticulturist: Eben Archer*

**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 over 8 days at 28° C. Upon completion of malolactic fermentation the cultivars were matured separately in 300-litre French oak barrels for a period of 18 months.

