

Le Bonheur Sauvignon Blanc 2008

Colour: Brilliant with a greenish tint.

Bouquet: A powerful nose of green figs, asparagus and tropical fruit.

Taste: Crisp and fresh with the bouquet carrying through to the palate, particularly the green figs and tropical fruit, creating a lively amalgam of flavours.

Enjoy on its own or with seafood, poultry and other white meats. Cheese soufflé is also a great companion for this wine.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Le Bonheur Estate

winemaker : Sakkie Kotzé

wine of origin : Simonsberg - Stellenbosch

analysis : alc : 12.66 % vol rs : 1.7 g/l pH : 3.42 ta : 5.8 g/l

type : White **style** : Dry **taste** : Fruity

pack : Bottle **closure** : Cork

in the vineyard : 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.

Viticulturist: Eben Archer

about the harvest: Grapes were harvested by hand at 23.8° 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 12° and 14° C over two weeks. There was no skin contact. The wine was left on the lees for three months to concentrate the flavours.

