

## Le Bonheur Chardonnay 2008

Colour: Straw-yellow with green tints.

Bouquet: Citrus, dried peaches and apricots abound with vanilla in the background.

Taste: Fresh and crisp with a creamy entrance and subtle citrus and apricot notes melded with delicate caramel and oak spices.

A fruit driven Chardonnay, this wine will complement seafood and white meat in creamy sauces. Creamy salads infused with tarragon will love this wine.

**variety** : Chardonnay | 100% Chardonnay

**winery** : Le Bonheur Estate

**winemaker** : Sakkie Kotzé

**wine of origin** : Coastal

**analysis** : alc : 13.17 % vol   rs : 2.3 g/l   pH : 3.53   ta : 5.68 g/l

**type** : White   **style** : Dry   **wooded**

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

**ageing** : This Chardonnay will develop well with another 2 - 3 years of ageing.

### in the vineyard : Background

This 163-hectare estate with the optimistic French name of Le Bonheur (happiness) is situated on the slopes of Klappmuts Hill in the northern reaches of the Simonsberg Mountain, in the Stellenbosch Wine of Origin district. Klappmuts is the Old Dutch word for the 18th century cocked hat that folded away into the saddle back pocket, and indeed, when observed from a distance, the hill resembles such a hat.

Le Bonheur was an important venue for travellers in the Cape, offering fresh spring water and an outspan area at the major junction of Cape Town, Paarl, Stellenbosch and Malmesbury.

### Vineyard Location

The grapes were sourced from 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 sprinkler 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.

**in the cellar** : No skin-contact occurred after crushing. Each vineyard was individually vinified. 40% 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 filtered lightly and the blend assembled.

