

Le Bonheur Sauvignon Blanc 2009

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 Ward, Stellenb

analysis : **alc** : 12.53 % vol **rs** : 1.0 g/l **pH** : 3.41 **ta** : 7.2 g/l

type : White **style** : Dry **body** : Full **taste** : Herbaceous

pack : Bottle **closure** : Cork

in the vineyard : Background

This 163-hectare estate with the optimistic name of Le Bonheur ("Happiness") is situated along the slopes of Klappmuts Hill 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. Today Le Bonheur draws wine lovers who are content to sip fine quality wines and enjoy the seemingly timeless atmosphere of the estate.

The vineyards

The farm consists of 163ha of which 75ha is under vines. The vineyards consist of the following cultivars: Cabernet Sauvignon, Merlot, Chardonnay, Sauvignon blanc, Cabernet Franc, Pinot noir, Shiraz and Petit Verdot. The main soil types on the farm are Hutton, Tukulu, Glenrosa, Klappmuts and Kroonstad. A total of 300 000 litres of wine was produced from 470 tons of grapes .

The Sauvignon blanc grapes for this wine were sourced from trellised vineyards planted between 1977 and 1996. Located at 220m to 350m above sea level, the vines 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 2 weeks. There was no skin contact. The wine was left on the lees for three months to concentrate the flavours.