

Le Bonheur Pinot Noir Rosé 2010

Colour: Rose petal pink.

Bouquet: Strawberries and candyfloss with subtle herbaceous aromas.

Taste: The berries follow through on the palate resulting in a fresh and crisp profile.

Enjoy this wine on its own or with salads, light meals or desserts made with or served with cream and berry fruit.

variety : Pinot Noir | 100% Pinot Noir

winery : Le Bonheur Estate

winemaker : Sakkie Kotze

wine of origin :

analysis : alc : 13.41 % vol rs : 1.8 g/l pH : 3.35 ta : 5.8 g/l

type : Rose **style** : Very Dry **body** : Light **taste** : Herbaceous

pack : Bottle **size** : 0 **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.

Vineyards

Le Bonheur has an enviable terroir. The 163 hectare farm has 75ha planted to vineyards. Most of the vineyards face north, while a few face east and south-east. They are situated at altitudes ranging from 200m to 400m above sea level, and each has its own, unique soil characteristics. The main soil types are Hutton, Tukulu Glenrosa, Klappmuts and Kroonstad.

The following cultivars are planted on the estate: Cabernet Sauvignon, Merlot, Chardonnay, Sauvignon blanc, Cabernet Franc, Pinot Noir, Shiraz and Petit Verdot.

The grapes were sourced from north-easterly facing vineyard blocks on the estate, located some 200m to 350m above sea level. The vineyards are between 9 and 28 years of age and are cultivated under dryland conditions. The vines are all grafted onto nematode resistant Richter 110 rootstock.

about the harvest: The Pinot Noir grapes were harvested by hand at 18° - 19° Balling in mid-February.

in the cellar : They were crushed and cool-fermented in temperature-controlled stainless steel tanks at 13° C for a period of two to three weeks before being left on the skins for one day.

