

Le Bonheur Cabernet Sauvignon 2007

Colour: Dark ruby

Bouquet: Blackcurrant and cherry followed by cigar box and dark chocolate with whiffs of delicate vanilla oak.

Taste: A full-bodied wine with a good tannic structure and a long finish with ample cherries and pine needles.

Serve with any red meat dish. Enjoy on its own with mature, hard, yellow cheeses.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Le Bonheur Estate

winemaker : Sakkie Kotzé

wine of origin : Simonsberg Ward, Stellenb

analysis : alc : 13.62 % vol rs : 1.7 g/l pH : 3.65 ta : 6.41 g/l

type : Red style : Dry body : Full taste : Fragrant wooded

pack : Bottle closure : Cork

ageing : Will mature well for 8 to 10 years.

in the vineyard : **Background**

This 163-hectare estate with the optimistic name of Le Bonheur ("Happiness") is situated along the slopes of the 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 travelers 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.

Vineyard Location

Le Bonheur has an enviable terroir. The farm consists of 163ha of which 75ha is planted under vines. Most of the vineyards face north, while a few face east and south-east. The vineyards are situated at different altitudes from 200m to 350m above sea level, and each has its own, unique soil characteristics. The main soil types are Hutton, Tukulu Glenrosa, Klappmuts and Kroonstad. The vineyards consists of the following cultivars: Cabernet Sauvignon, Merlot, Chardonnay, Sauvignon blanc, Cabernet Franc, Pinot noir, Shiraz and Petit Verdot. A total of 300,000 litres of wine is produced from 470 tons of grapes.

The Cabernet Sauvignon grapes for this wine were sourced from north-east facing vineyard blocks on the estate. The well established vineyards are cultivated under dryland conditions.

Viticulturist: Eben Archer

about the harvest: Grapes were harvested by hand at 24° Balling.

in the cellar : Once the grapes had been crushed, the mash was cooled and fermentation took place at 28° C over 8 days. Upon completion of malolactic fermentation the wine was matured in 300-litre French oak barrels for 18 months.

