

Le Bonheur Prima 1997

Deep ruby red, still with youthful purple tint. Complex nose with cassis, spicy clove and mint. Well-structured, full-bodied and supple, with red-fruit flavours supported by soft, ripe tannins. Oak and fruit are well balanced, showing a sensitive use of wood. A wine with depth and length, illustrated by the lingering aftertaste. Will happily partner robustly flavoured dishes such as beef olives, casseroled lamb, chicken in red wine, game, fish, creamy-sauce pastas and mild cheeses. Serve at 18°C Celsius.

variety : Merlot | 65% Merlot, 35% Cabernet Sauvignon

winery : Le Bonheur Estate

winemaker : Sakkie Kotzé

wine of origin :

analysis : alc : 12.52 % vol rs : 2.6 g/l pH : 3.51 ta : 5.3 g/l

pack : Bottle **closure :** Cork

Veritas 2002 - Bronze

in the vineyard : The Cabernet vineyards, planted from 1973 till 1986, are situated at 200 to 350 metres above sea level. The Merlot on the other hand, is growing at an altitude of 220 metres and was planted from 1977 till 1987. The rainfall during the winter and growing season was above average. During the growing and harvest season the climate was cold with the result that the harvest started 4 weeks later than normal.

about the harvest: The Merlot grapes yielded 9 tonnes per hectare and were picked at 23° Balling from 10 March till 2 April 1997. The Cabernet Sauvignon yielded a very low 4 tonnes per hectare and was brought to the cellar from 9 till 14 April 1997 after reaching 22.5° Balling.

in the cellar : In the cellar the juice fermented on the skins at 28°C in rotor tanks. Fermentation took place over a period of 7 days. After fermentation was completed, the juice was given skin contact for another 12 days. The wine underwent malolactic fermentation in stainless steel tanks after which it was transferred to 300lt French oak casks. (40% new and 60% second fill). It matured for 18 months. After maturation the wine was blended (65% Merlot and 35% Cabernet Sauvignon) and bottled.

