

Le Bonheur Cabernet Sauvignon 1997

The result is a well structured, full-bodied wine with a dark, ruby colour. On the nose the wine has complex flavours of cassis, black berries and pepper aromas with hints of mint and eucalyptus. On the palate it is spicy and well balanced with hints of vanilla oak and a long aftertaste.

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery : Le Bonheur Estate

winemaker : Sakkie Kotzé

wine of origin : Stellenbosch

analysis : alc : 12.86 % vol rs : 2.5 g/l pH : 3.51 ta : 5.4 g/l

pack : Bottle **closure :** Cork

in the vineyard : The Cabernet Sauvignon vineyards are situated at an altitude of 200 to 350 meters above sea level and face east to north east. The vines were between 5 and 24 years old during the vintage year. The vineyards were cultivated under dryland conditions.

about the harvest: After a long cool growing season, the grapes were picked at 23°Balling during the period 19 March 1997 to 14 April 1997. The yield was 7 tons per hectare.

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 10 days. After fermentation was completed the juice was given skin contact for another 10 days. The wine underwent malolactic fermentation in stainless steel tanks. After malolactic the wine was transferred to 300l French oak casks (60% new and 40% 2nd fill) where it matured for 18 months.

