

Le Bonheur Sauvignon Blanc 1999

Pale straw-yellow with a faint green tint. Exiting initial impression with an explosion of lively gooseberry and pineapple flavours, with green apple somewhere in the background. A lovely balance between juicy, tropical fruit and fresh acidity leads to a gorgeous tussle on the palate, ending in a most enjoyable, dry, citrusy finish. Drink while young, vibrant and fresh with fish and shellfish such as mussels in broth, sole neuniere or grilled Kingklip. Perfect with a cheese souffle or fried chicken. Delightful on its own. Serve chilled at around 10Â°C.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Le Bonheur Estate

winemaker : Sakkie Kotzé

wine of origin :

analysis : alc : 11.78 % vol rs : 1.6 g/l pH : 3.37 ta : 6.1 g/l

pack : Bottle **closure :** Cork

in the vineyard : The sauvignon blanc vineyards on the Estate are situated at an altitude of 200 to 300 metres above sea level. They all face east to north-east. During the vintage year the vines were between 16 and 22 years old. The vineyards were cultivated under semi-dryland conditions and received one irrigation only: in December 1998, to limit vine stress experienced at that time in the Western Cape.

about the harvest: After an extremely warm and dry summer, the grapes were picked by hand at 22 degrees Balling from 3 till 18 February 1999.

in the cellar : After crushing, skin contact of 24 to 36 hours was allowed in the dejuicers. Fermentation at 13Â°C took place over a period of 16 to 20 days.

