

## Le Bonheur Single Vineyard Sauvignon Blanc 2012

Colour: Brilliantly clear with green tinges.

Bouquet: A profusion of tropical fruit, wild fig and green pepper and floral aromas.

Taste: Fresh and crisp with a lingering aftertaste of tropical fruits.

Enjoy this wine on its own or with seafood, poultry and other white meat dishes.

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : Le Bonheur Estate

**winemaker** : Lauren Snyman

**wine of origin** : Simonsberg-Stellenbosch

**analysis** : **alc** : 12.93 % vol **rs** : 2.20 g/l **pH** : 3.57 **ta** : 6.20 g/l **va** : 0.77 g/l

**type** : White **style** : Dry **body** : Full **taste** : Herbaceous

**pack** : Bottle **size** : 750ml **closure** : Screwcap

### 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.

### The 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 for this wine were sourced from a very special vineyard block established at Le Bonheur in 1977. What makes this block so unique is that it was created from material sourced from the very first block of Sauvignon blanc planted in South Africa in 1928.

**about the harvest**: Grapes were harvested by hand at 23.8° Balling.

**in the cellar** : Once the grapes had been crushed, the mash was cooled and fermentation took place between 12° and 14°C over two weeks. There was no skin contact. The wine was left on the lees for three months to concentrate the flavours.

