

Le Bonheur Prima 2008

Colour: Deep ruby.

Bouquet: Ripe prunes with traces of blackcurrant, wild fruit, some spice and tobacco.

Taste: A rich velvety entry with flavours of prune and cherry fruit, integrated with oak and slightly spicy flavours.

The winemaker recommends enjoying this wine on its own or with red meats, poultry, game, and pasta dishes.

variety : Merlot | 68% Merlot, 20% Cabernet Franc, 12% Cabernet Sauvignon

winery : Le Bonheur Estate

winemaker : Sakkie Kotzé

wine of origin : Coastal

analysis : alc : 13.56 % vol rs : 2.8 g/l pH : 3.75 ta : 5.9 g/l va : 0.53 g/l

type : Red **style :** Dry **taste :** Herbaceous **wooded**

pack : Bottle **closure :** Cork

International Wine and Spirits Competition 2013 - Silver: Outstanding

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 dryland east-facing Merlot vines were planted in 1987 and the Cabernet Sauvignon vines, also facing east and unirrigated, in 1986. The Cabernet Franc vines, situated some 230m above sea level, were planted in 2002 and face in a north-easterly direction.

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

in the cellar : Each vineyard block was individually vinified. Once the grapes were crushed, the mash was cooled and fermentation took place over 8 days at 28°C. The Merlot was left on the skins after fermentation for up to 14 days, the Cabernet Sauvignon for between 21 and 30 days to soften the wine and give it character, and the Cabernet Franc for around 18 days. Upon completion of malolactic fermentation the wine was matured in 300-litre barrels for 18 months, using a combination of new French and American oak. No fining agents were used in this blend.

