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Le Bonheur Sauvignon Blanc 2000

All these aromas follow through onto the palate which is further plumped out with tropical fruit richness. Mid-weight and crisp, with a long finish. Pale straw colour with green tinges. Distinct aromas of green figs and freshly-cut grass on the nose. Delicious as a lunchtime wine. Well suited for fish, either grilled, poached or baked, cheese soufflÃ©s, and fried chicken. Delightful on its own, served at 10-12Â°C.

variety : Sauvignon Blanc | Sauvignon Blanc
winery : Le Bonheur Estate
winemaker : Sakkie Kotzé
wine of origin :
analysis : **alc :** 12.32 % vol **rs :** 1.4 g/l **pH :** 3.35 **ta :** 6.3 g/l
pack : Bottle **closure :** Cork

in the vineyard : The grapes came from vineyard blocks which are situated at 200 to 300 metres above sea level. These Sauvignon vines were 4 to 23 years old at the time of harvest. The rainfall during the winter was below average. The growing season was hot and dry with no rain during the harvest.

about the harvest: It was so exceptionally hot and dry that picking started 3 weeks earlier than normal. The grapes were picked by hand at 22Â° Balling from 27 January till 7 February 2000.

in the cellar : The mash was immediately cooled down to 15Â° Celsius and left on the skins for 12 to 24 hours. Cold fermentation at 13Â° Celsius lasted 16 to 20 days.