

## Le Bonheur Tricorne 2012

Colour: Deep ruby red.

Bouquet: Aromas of berries, vanilla and white pepper.

Taste: A rich velvety entry with flavours of berries and spice with vanilla oak in the background.

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

**variety :** Cabernet Franc | 37% Cabernet Franc, 35% Shiraz, 28% Cabernet Sauvignon

**winery :** Le Bonheur Estate

**winemaker :** Lauren Behrens

**wine of origin :** Simonsberg-Stellenbosch

**analysis :** alc : 13.5 % vol   rs : 2.4 g/l   pH : 3.66   ta : 5.67 g/l

**type :** Red   **style :** Dry   **wooded**

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

**ageing :** Ready to drink now, this wine will reach its full potential in another 10 to 12 years.

**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

The grapes for this wine come from parts of specially identified vineyard blocks. The Cabernet Sauvignon vineyards grow in decomposed granite some 350 m above sea level and the Cabernet Franc, also grown in decomposed granite, some 250 m above sea level. The Shiraz vineyards, also located around 250 m above sea level, grow in loamy soils. All vines are grafted onto Richter 110 rootstocks. The vines receive supplementary irrigation only when deemed necessary.

**about the harvest:** The grapes were harvested at 23.5 to 24° Balling.

**in the cellar :** Once the grapes were crushed, the mash was cooled and fermentation took place over 8 days at 28° C. The Cabernet Sauvignon was left on the skins after fermentation for up to 21 days and the Cabernet Franc for up to 14 days to soften the wine and give it character. The Shiraz received no skin contact.

Upon completion of malolactic fermentation the wine was matured in 300-litre barrels for 26 months, using a combination of 80% new barrels of French oak, and 20% second-fill American oak barrels.

