

Le Bonheur Prima 2012

Colour: Deep ruby.

Bouquet: An abundance of dark fruit with traces of chocolate, spicy and savoury notes.

Taste: A rich velvety entry with flavours of blackberries, integrated with oak flavours, elegant soft tannins with a long finish.

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

variety : Merlot | 64% Merlot, 26% Cabernet Franc, 10% Cabernet Sauvignon

winery : Le Bonheur Estate

winemaker : Lauren Behrens

wine of origin : Simonsberg-Stellenbosch

analysis : alc : 13.92 % vol rs : 2.4 g/l pH : 3.53 ta : 5.8 g/l

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

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

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

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.

in the vineyard :

Le Bonheur has an enviable terroir. The 163 hectare farm has 72ha 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, Tukul 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.

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 and the Cabernet Sauvignon for between 21 and 30 days to soften the wine and give it character. Upon completion of malolactic fermentation the wine was matured in 300-litre barrels for 18 months, using a combination of 65% new and 35% second-fill French (90%) and American (10%) oak.

