

Le Bonheur Sauvignon Blanc 2015

Colour: Brilliant green.

Bouquet: Tropical fruit and floral notes mingled with hints of grass, guava, grapefruit and green pepper.

Taste: Tropical fruit and a touch of citrus accentuated by great acidity. The palate of this refreshing wine is lively with some weight.

Enjoy on its own or with seafood, poultry and other white meats. Cheese soufflés.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Le Bonheur Estate

winemaker : Lauren Behrens

wine of origin : Simonsberg-Stellenbosch

analysis : alc : 13.74 % vol rs : 1.4 g/l pH : 3.33 ta : 5.9 g/l va : 0.43 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 travelers 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, Shiraz and Petit Verdot.

The grapes, planted between 1977 and 2004, were sourced from trellised vineyards on the estate located 220m to 350m above sea level which grow in decomposed granite and lime soils with clay substructures. The vines are all grafted onto nematode resistant Richter 110 rootstock.

about the harvest: Grapes were harvested by hand at 23.8° Balling in mid-February with yields averaging 8 tons per hectare.

in the cellar : Each vineyard was individually vinified. Once the grapes had been crushed, the mash was cooled and fermentation took place between 12° and 14°C over two weeks. Skin contact for ±8 hours. The wine was left on the lees for four months to concentrate the flavours.

