

## Le Bonheur Sauvignon Blanc 2001

KotzÃ© describes the wine as pale green with aromas of green figs and tropical fruits that continue through to the palate, ending in a crisp and lively finish. An easy-drinking â€œmiddle-weightâ€ wine, it is intended as a lunch wine, ideal on its own or with fish and chicken.

**variety :** Sauvignon Blanc | Sauvignon Blanc

**winery :** Le Bonheur Estate

**winemaker :** Sakkie KotzÃ©

**wine of origin :** Stellenbosch

**analysis :** alc : 12.82 % vol   rs : 1.4 g/l   pH : 3.27   ta : 5.5 g/l

**pack :** Bottle   **closure :** Cork

**ageing :** He suggests drinking it within two years when its flinty, lively crispness can be enjoyed to the full.

**in the vineyard :** The vines used to make this wine are located between 200 metres and 350 metres above sea level and grown in decomposed clay on the higher slopes of the farm, while in clay soils at the 200 metre level.

**about the harvest:** KotzÃ© and his team picked the very best of the crop from the 18ha of Sauvignon Blanc vines on the farm, harvesting between February 5 and 15 at an average 23Â° Balling, when showing full, ripe, tropical flavours. They were hand-picked in the early mornings, using baskets.

**in the cellar :** On arrival at the cellar the grapes were hand-sorted, then crushed and immediately cooled to 14Â°C and given five hours on the skins. The wine was made reductively, using just free-run juice to maximise its flavour potential.

