

Le Bonheur Cabernet Sauvignon 1998

Dark ruby well balanced wine. Fruity palate packed with blackcurrant, cigarbox and sweet oak vanilla flavours. Elegant wine with smooth mouthfeel and long lingering aftertaste.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Le Bonheur Estate

winemaker : Sakkie Kotzé

wine of origin :

analysis : alc : 12.69 % vol rs : 2.5 g/l pH : 3.74 ta : 5.5 g/l

type : Red **style :** Dry **body :** Full **wooded**

pack : Bottle **closure :** Cork

Veritas 2002 - Bronze

ageing : 3 to 5 years

in the vineyard : The Cabernet Sauvignon vineyards are situated at an altitude of 200 to 350 meters above sea level and face east to north east. The vines were between 6 and 25 years old during the vintage year.

about the harvest: The rainfall during the winter was normal but was followed by a warm dry summer with no rain. Harvest started 2 weeks earlier than normal. The grapes were picked at 23° Balling during the period 18 February 1998 to 5 March 1998. The yield was 6 tons per hectare.

in the cellar : In the cellar the juice fermented on the skins at 28°C in rotor tanks. Fermentation took place over a period of 10 days. After fermentation was completed the juice was given skin contact for another 10 days. The wine underwent malolactic fermentation in stainless steel tanks. After malolactic the wine was transferred to 300l French oak casks (60% new and 40% 2nd fill) where it matured for 18 months.

