

Le Bonheur Prima 1998

Clear ruby colour, the rim showing garnet tones. A forward nose of classical older-style Cape Bordeaux blends: sweet-scented plum and cassis comp te with attractive dusty oak. Opening out beautifully, medium-bodied and elegant, with gentle fruit, good ripe tannins and a long aftertaste.

Partner this wine with robustly-flavoured dishes such as beef olives, casserole lamb, chicken in red wine, game, fish, creamy-sauce pastas and mild cheeses. Serve at 18 C.

variety : Merlot | 75% Merlot, 25% Cabernet Sauvignon

winery : Le Bonheur Estate

winemaker : Sakkie Kotz 

wine of origin : Stellenbosch

analysis : alc : 12.65 % vol rs : 2.9 g/l pH : 3.58 ta : 5.6 g/l

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

pack : Bottle **closure** : Cork

in the vineyard : The Merlot vines were planted from 1977 to 1987 at an altitude of 220 metres, while the Cabernet Sauvignon vineyard blocks, at 200 to 350 metres above sea level, date back from 1973 to 1986. The rainfall during the winter of 1997 was normal, but a warm, dry summer followed with very little rain.

about the harvest: Harvest started two weeks earlier than usual. The Merlot yielded 9 tonnes and the Cabernet a low 4 tonnes per hectare. The Merlot was picked between 10 February and 2 March at 24  Balling, while the Cabernet was brought to the cellar between 28 February and 5 March 1998 at 22  Balling.

in the cellar : Fermentation at 28  Celsius in rotation tanks, followed by prolonged skin contact, took 20 days. After malolactic fermentation in stainless steel tanks, the wine was racked into 300 litre French oak casks (40% new and the rest second-fill). After 18 months of maturation, the assemblage was made, just prior to bottling.

