

Le Bonheur Chardonnay 1998

The wine has powerful lime and citrus aromas on the nose, underlined by vanilla oak. These flavours follow through on the palate. It is well-balanced with lime dominating the gentle influence of the wood.

variety : Chardonnay | Chardonnay

winery : Le Bonheur Estate

winemaker : Sakkie Kotzé

wine of origin : Stellenbosch

analysis : alc : 13.4 % vol rs : 2.2 g/l pH : 3.36 ta : 6.0 g/l

pack : Bottle **closure :** Cork

in the vineyard : The Chardonnay vineyards are situated at an altitude of 200 to 300 metres above sea level and face east to north east. The vines were between 13 and 21 years old during the vintage year.

about the harvest: The grapes were picked by hand at 23 Belling from 12 to 14 February. The yield was 7 tons per hectare.

in the cellar : In the cellar the juice received 4 hours skin contact. 60% of the juice fermented in stainless steel tanks at 13°C for 16 to 20 days. The rest fermented in small, new casks of French oak at 20°C for 7 days. After secondary malolactic fermentation in the barrels, and 4 months on the lees, the wine was blended, bottled and matured for a year until it was released.

