

Le Bonheur Cabernet Sauvignon 1996

On the nose the wine displays cassis, cigar box and sweet vanilla oak flavours. On the palate it is fruity with hints of mint and eucalyptus, with elegant oak flavours in the background. It is elegant wine with a long aftertaste.

variety : Cabernet Sauvignon | Cabernet Sauvignon
winery : Le Bonheur Estate
winemaker : Sakkie Kotzé
wine of origin : Stellenbosch
analysis : alc : 12.34 % vol rs : 2.5 g/l pH : 3.53 ta : 5.7 g/l
pack : Bottle **closure :** Cork

in the vineyard : The Cabernet Sauvignon vineyards are situated at an altitude of 200 to 350 metres above sea level and face east to north east. The vines were between 10 and 23 years old during the vintage year. The vineyards were cultivated under dryland conditions.

about the harvest: The grapes were picked by hand at 23^hBalling from March 14 to April 2. The yield was 6 tons per hectare.

in the cellar : In the cellar the juice fermented in rotor tanks on the skins at 28^h°C for 10 days. After fermentation the juice was left on the skins for a further 10 days. After malolactic fermentation the wine was wood matured for 18 months - 60% in new casks of French oak and 40% in second-fill casks.

