

Le Bonheur Prima 1999

Veritas 2003 - Bronze

The wine is a clear ruby red with a youthful pink hue; the rim bright. It has a forward nose of the classical older style Cape Bordeaux blends: sweet-scented satsuma plum with cassia and herbs. Vanilla-oak has completely integrated with the luscious fruit. The wine has started to open up with grace and style. It is medium-bodied and elegant, with gentle fruit and firm, ripe tannins providing good textural contrast. The fruity character easily translates onto the palate which is tightly packed with juicy plum, cherry fruit and spicy wood.

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 Kotzé

wine of origin : Stellenbosch

analysis : alc : 12.71 % vol rs : 2.0 g/l pH : 3.51 ta : 6.0 g/l va : 0.59 g/l so2 : 54 mg/l fso2 : 14 mg/l

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

pack : Bottle **closure :** Cork

2012 Veritas Wine Awards - Silver Medal

Michelangelo CCL Label International Wine Awards 2012 - golden Oldie trophy

Michelangelo CCL Label International Wine Awards 2012 - Gran d'Or

Veritas 2003 - Bronze

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.

in the cellar : When fully ripe, the grapes were brought to the cellar and fermented separately. The two wines were also separately matured in French oak. The assemblage was completed just prior to bottling.

