

Le Bonheur Sauvignon Blanc 2003

Veritas 2003 - Bronze

Michelangelo International Wine Awards 2003 - Silver

Commendation - International Wine and Spirit Competition (IWSC) 2004

Kotzé says of this lemon yellow wine with flashes of green that it shows typical green pepper, grass and fig leaf on the nose with traces of pear drop. He says these aromas carry through to the palate to produce a lively amalgam of typically grassy Sauvignon Blanc flavours.

He recommends serving it with summery or lunch dishes, including fish, seafood, chicken and cheese soufflés.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Le Bonheur Estate

winemaker : Sakkie Kotzé

wine of origin : Stellenbosch

analysis : alc : 13.64 % vol rs : 1.5 g/l pH : 3.26 ta : 6.8 g/l

type : White

pack : Bottle **closure :** Cork

Veritas 2003 - Bronze

Michelangelo International Wine Awards 2003 - Silver

Commendation - International Wine and Spirit Competition (IWSC) 2004

in the vineyard : Grapes for this wine were harvested from trellised vineyard blocks on the estate located 220m to 350m above seal level and grown in decomposed granite and lime soils with clay substructures. The vines are all grafted onto nematode resistant Richter 110 rootstock. Some of the blocks were planted in 1977 and others in 1996.

about the harvest: Grapes were hand-picked and hand-sorted in mid-February at an average 23.8° Balling with yields averaging 10 tons per ha.

in the cellar : Each vineyard was individually vinified. Once the grapes had been crushed, the mash was cooled and fermentation took place over 14 days between 12°C and 14°C. There was no skin contact. The wine was left on the lees for three months to concentrate flavours.

