

Le Bonheur Prima 2000

Michaelangelo International Awards 2003 - Gold

Winemaker Sakkie Kotzé says of this dark ruby wine that it shows typical cassis with plum and vanilla oak spices. He says these aromas carry through to the palate to produce spicy wood flavours with plums and a slight tannic backbone.

Sakkie Kotzé recommends serving it with robust red meat dishes such as casseroles, poultry, game, seafood and pasta.

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

winery : Le Bonheur Estate

winemaker : Sakkie Kotzé

wine of origin : Coastal

analysis : alc : 12.97 % vol rs : 2.2 g/l pH : 3.53 ta : 6.0 g/l va : 0.59 g/l so2 : 52 mg/l fso2 : 14 mg/l

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

pack : Bottle **closure :** Cork

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in the vineyard : Grapes for this wine were harvested from vineyard blocks on the estate located 200m to 350m above seal level and were cultivated under dryland conditions. The Merlot vines were planted from 1977 to 1987 and the Cabernet Sauvignon vines from 1973 to 1986.

about the harvest: Grapes were hand-picked at 24° Balling and hand-sorted.

in the cellar : Once the grapes had been crushed, the mash was cooled and fermentation took place over 8 days between 28Å° C. Upon completion of malolactic fermentation the two wines were matured separately in 300-litre French oak barrels for 18 months.

