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Le Bonheur Cabernet Sauvignon 2000

Fairbairn Capital Trophy Wine Show 2004 - Bronze
Silver - International Wine and Spirit Competition (IWSC) 2005
International Wine Challenge 2005 - Silver
Commendation - International Wine and Spirit Competition (IWSC) 2004
International Wine Challenge 2004 - Seal of Approval
Decanter Awards 2005 - Bronze
Winemaker Sakkie Kotzé says this dark ruby wine shows cigar box, raspberry, blackcurrent and red berry fruits on the nose supported by delicate vanilla oak on the palate, lead pencil shavings, pine needles and forest floor are combined with delicate tannins.

Sakkie Kotze recommends serving it with red meat dishes or mature, hard, yellow cheeses.



variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Le Bonheur Estate
winemaker : Sakkie Kotzé
wine of origin : Coastal
analysis : alc : 12.98 % vol rs : 2.3 g/l pH : 3.4 ta : 5.8 g/l
type : Red style : Dry body : Full taste : Fragrant wooded
pack : Bottle closure : Cork

Michelangelo CCL Label International Wine Awards 2012 - Silver
Swiss International Air Line Awards 2005
Fairbairn Capital Trophy Wine Show 2004 - Bronze
Silver - International Wine and Spirit Competition (IWSC) 2005
International Wine Challenge 2005 - Silver
Commendation - International Wine and Spirit Competition (IWSC) 2004
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ageing : This wine will benefit with further maturation.

in the vineyard : Grapes for this wine were harvested from north-easterly facing vineyard blocks on the estate located 200m to 350m above seal level. The vineyards are between the ages of 9 and 28 years old and are cultivated under dry land conditions.

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 28°C. Upon completion of malolactic fermentation the wine was matured in 300-litre French oak barrels for 18 months.