

Le Bonheur Chardonnay 2002

Chardonnay du Monde 2005 - Silver

Chardonnay du Monde 2004 - Silver

Commendation - International Wine and Spirit Competition (IWSC) 2004

International Wine Challenge 2004 - Seal of Approval

Kotzé says its aromas of lime with a light touch of peach, apricot and oak lead to a creamy, mouth-filling and spicy palate, balanced by a zesty acidity.

Sakkie Kotzé suggests serving with seafood or white meats in creamy sauces or those flavoured with tarragon.

variety : Chardonnay | 100% Chardonnay

winery : Le Bonheur Estate

winemaker : Sakkie Kotzé

wine of origin : Coastal

analysis : alc : 13.55 % vol rs : 1.9 g/l pH : 3.22 ta : 5.9 g/l

type : White

pack : Bottle **closure :** Cork

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ageing : In his view this wine will gain additional complexity from ageing over the next two to three years.

in the vineyard : The grapes were picked from some several vineyards on the estate, situated between 220m and 280m above sea level. The majority of the vines were planted in 1983 with some 20% in 1994. About 50% are bush vines, the others trellised onto a three-wire fence system. The vines grow in a range of soils, from sandy to limestone or decomposed granite. They were irrigated using an overhead sprinkling system to compensate for the very dry conditions prior to the mid-February harvest.

about the harvest: The grapes were hand-picked at an average of 24,5° Balling, in small baskets. The average yield was 5 tons per ha.

in the cellar : There was no skin contact after crushing. Each vineyard was individually vinified. Forty percent of the blend was barrel-fermented in a combination of Allier and Nevers small oak. The balance was fermented in stainless steel tanks at 15°C to 16°C. After four months of lying on the lees, the wine was lightly filtered and the blend assembled. It was bottled in September 2002 and left to mature a year before release.

