

## Le Bonheur Sauvignon Blanc 2004

Kotzé says of this brilliant green wine with flashes of yellow that it shows typical tropical fruit and fig leaf on the nose with traces of asparagus. He says these aromas carry through to the palate to produce a lively amalgam of typically tropical fruit 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 :** Coastal

**analysis :** alc : 12.3 % vol    rs : 1.2 g/l    pH : 3.4    ta : 6.3 g/l

**type :** White    **style :** Dry    **taste :** Fruity

**pack :** Bottle    **closure :** Cork

**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.

