



LE BONHEUR

LE BONHEUR CABERNET-SAUVIGNON 2017

WINE OF ORIGIN STELLENBOSCH, SIMONSBURG WARD

The flagship varietal of Le Bonheur Estate. This Cabernet Sauvignon epitomises classic Stellenbosch Cabernet from the Simonsberg – South Africa's most celebrated wine ward.



GRAPE VARIETIES

100% Cabernet Sauvignon

TERROIR

Le Bonheur has an enviable terroir. The 163 hectare farm has 75ha planted to vineyards. The vineyards face north, east and south-east and are situated at altitudes ranging from 200m to 400m above sea level. The main soil types are Hutton, Tukul Glenrosa, Klampmuts and Kroonstad. The Cabernet Sauvignon grapes selected for this wine were sourced from north-easterly facing vineyard blocks, situated some 200m to 350m above sea level. The vines are between the ages of 15 and 35 years old.

VINIFICATION

The best Cabernet Sauvignon vineyards were selected and vinified separately. The grapes were cooled, with cold extraction taking place before fermentation. Delicate extraction took place in stainless steel tanks, with daily, light pumpovers. Due to small berries and sufficient natural extraction, the winemaking approach at Le Bonheur is soft and delicate, resulting in smooth wines, with ample red fruit and supple tannins.

MATURING

This wine represents a selection of the best Cabernet Sauvignon barrels of the vintage. The final blend was created after 18 months in 300 liter French oak barrels.

TASTING

Appearance : Dark ruby red.

Nose : Classic notes of dense blackcurrant, cedarwood and subtle hints of pencil shavings and dark chocolate.

Palate : Full-bodied, with supple and smooth tannins. With deft use of oak and meticulous blending, this wine presents fine balance and excellent ageing potential.

Enjoy with medium-rare rib-eye steak or a rack of lamb.

WINE ANALYSIS

ALCOHOL CONTENT : 13.94% Alc/
Vol.

ACIDITY : 5.9 g/L

PH : 3.76

RESIDUAL SUGAR : 2g/L

Allergens : contains sulfites



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Stellenbosch

www.lebonheur.co.za