



LE BONHEUR

LE BONHEUR PRIMA 2017

WINE OF ORIGIN STELLENBOSCH, SIMONSBERG WARD

A pioneering, classic Stellenbosch blend of Merlot, Cabernet Sauvignon, Petit Verdot and Cabernet Franc. Medium to full-bodied, exhibiting dense, red fruit and a smooth texture. Harmonious, polished and elegant.

William Wilkinson, describes this wine as a balanced Stellenbosch symphony. The Merlot provides a finesse and feminine elegance, supported by the bold structure and power of Cabernet Sauvignon. Lastly, Cabernet Franc lifts the blend with fragrant notes of lavender and dried herbs.

GRAPE VARIETIES

Merlot (68%), Cabernet Franc (20%) and Cabernet Sauvignon (12%)

Average age of vines : 28 ans

TERROIR

Le Bonheur has an enviable terroir, with unmatched diversity. The 163 hectare estate has 71ha planted to vineyards. The vineyards face north, east and south-east, at altitudes from 200m to 400m above sea level. The main soil types are Hutton, Tukulu Glenrosa, Klapmuts and Kroonstad.

VINIFICATION

Grapes were harvested by hand at optimal ripeness. Each vineyard was individually vinified. Once the grapes were crushed, the mash was cooled and fermentation took place over 8 days at 28° C. Upon completion of malolactic fermentation the wine was matured in 300-litre barrels for 18 months, using a combination of 65% new and 35% second-fill French oak.

MATURING

A barrel selection of Cabernet Sauvignon, Merlot and Cabernet Franc, after 18 months in 300 liter French oak barrels.

TASTING

Appearance : Dark ruby red.

Nose : Raspberries, black currant and cherries on the nose, with delicate notes of dried herbs.

Palate : Medium to full-bodied, with a fine-grained tannic structure and a lasting finish. The palate offers complex flavours of cigar tobacco, cherries, pencil shavings and ripe plums.

The ideal partner for grilled lamb chops.



WINE ANALYSIS

ALCOHOL CONTENT : 13.92% Alc/
Vol.

ACIDITY : 5.8 g/L

PH : 3.53

RESIDUAL SUGAR : 2.4g/L

Allergenes : contains sulfites



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Stellenbosch

www.lebonheur.co.za