



LE BONHEUR

LE BONHEUR SAUVIGNON BLANC 2020

WINE OF ORIGIN STELLENBOSCH



A classic, complex and well-balanced expression of Sauvignon Blanc, which deftly balanced New-World expressiveness and Old-World elegance. Made from some of Stellenbosch's highest vineyards, this wine is crisp and refreshing, with delicate notes of green apples, gooseberries and lime.

GRAPE VARIETIES

100% Sauvignon Blanc

TERROIR

Le Bonheur boasts some of the highest, as well as oldest Sauvignon Blanc vineyards in Stellenbosch. The old block of the so-called Weather Station Cline is right next to the Le Bonheur cellar. At 450m above sea level Le Bonheur also have one of the highest Sauvignon Blanc vineyards in Stellenbosch. Overlooking False Bay, this vineyard benefits from cool ripening conditions.

VINIFICATION

Grapes were harvested by hand at 23.8° Balling in mid- February with yields averaging 10 tons per hectare. Each vineyard was individually vinified. Once the grapes had been crushed, the mash was cooled and fermentation took place between 12°C and 14°C over two weeks. There was no skin contact. The wine was left on the lees for six months to concentrate the flavours

MATURING

This wine will benefit from 2 -3 years in the cellar.

TASTING

Appearance : Pale straw with a green hue.

Nose : Generous notes of green figs, gooseberries and crispy lime. Classic Sauvignon Blanc flavours with elegance and classic Le Bonheur finesse.

Palate : Crisp and refreshing with concentrated flavours of green figs, freshly cut apples and a hint of winter melon. The wine is well-balanced, with crisp acidity and ample body for Sauvignon Blanc.

An ideal wine to enjoy with crayfish, prawns, sushi or oysters.

VINTAGE NOTE

The 2020 vintage is considered as a highlight of the decade. With sufficient water, moderate temperatures and healthy, but balanced vigour, it was a vintage that delivered grapes with high natural acidity and concentrated flavours.

The vintage was also characterised with very strong winds, however, vineyards on the Simonsberg slopes did not suffer any damage and benefitted from cooling of the bunch zones.

WINE ANALYSIS

ALCOHOL CONTENT : 12.55% Alc/
Vol.

ACIDITY : 6.9 g/L

PH : 3.48

RESIDUAL SUGAR : 2.9g/L

Allergenes : contains sulfites



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Stellenbosch

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