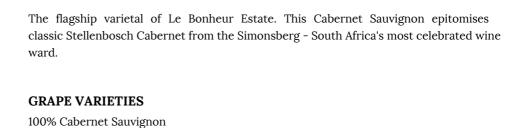


# LE BONHEUR CABERNET SAUVIGNON 2021

WINE OF ORIGIN STELLENBOSCH, SIMONSBERG WARD



## **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, Tukulu, Klapmuts 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 seperately. 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.

## AGEING POTENTIAL

This Cabernet Sauvignon will cellar well for up to 10 years.

## **TASTIING**

Appearance: Dark ruby red.

Nose: Herbal notes of fynbos and fragrant lavender with classic cassis notes.

Palate: Medium-bodied, grippy tannins and a lingering finish. With deft use of oak and meticulous blending, this wine presents fine balance and excellent ageing potential of up to

years. Enjoy with a rack of lamb and happy company.

### VINTAGE NOTE

2021 Was a cooler vintage, meaning balanced phenolic ripeness in the vineyards. Small concentrated berries produced complex yet lively fruit driven wines with fine tannin that integrated well with our selection of the finest French oak.

Generous rainfall really boosted vineyard energy which in return produced decent healthy shoots and canopies. Record harvest yet maintaining the "low yield on old vine" mindset.



## WINE ANALYSIS

ALCOHOL CONTENT:

13.94% Alc/Vol.

ACIDITY: 5.9 g/L

PH: 3.76

RESIDUAL SUGAR: 2 g/L

Allergenes: contains sulfites

