



# LE BONHEUR

LE BONHEUR PRIMA 2006

*Winemaker:* Sakkie Kotze

*Appellation:* Simonsberg Ward, Stellenbosch

*Grape Varietal:* Blend of Merlot (75%) and Cabernet Sauvignon (25%).

[www.lebonheur.co.za](http://www.lebonheur.co.za)

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## **Background**

This 163-hectare estate with the optimistic name of Le Bonheur ("Happiness") is situated along the slopes of the Klapmuts Hill in the northern reaches of the Simonsberg Mountain in the Stellenbosch Wine of Origin district. *Klapmuts* is the old Dutch word for the 18th century cocked hat that folded away into the saddle back pocket, and indeed, when observed from a distance, the hill resembles such a hat.

Le Bonheur was an important venue for travellers in the Cape, offering fresh spring water and an outspan area at the major junction of Cape Town, Paarl, Stellenbosch and Malmesbury. Today Le Bonheur draws wine lovers who are content to sip fine quality wines and enjoy the seemingly timeless atmosphere of the estate.

## **The vineyards**

Grapes were sourced from vineyards on the estate located at 200m to 350m above sea level, cultivated under dryland conditions. The Merlot vines were planted in 1987 and the Cabernet Sauvignon vines from in 1986.

*Viticulturist:* Eben Archer

## **The winemaking**

Grapes were harvested by hand at 24° Balling and hand-sorted. Once the grapes had been crushed, the mash was cooled and fermentation took place over 8 days at 28° C. Upon completion of malolactic fermentation the cultivars were matured separately in 300-litre French oak barrels for a period of 18 months.

## **Wineker's comments**

*Colour:* Intense ruby.

*Bouquet:* Prominent plum with blackcurrant and tobacco in the background.

*Taste:* Soft velvet and well rounded with plum and cherry fruit integrated with oak.

## **Food pairing**

The winemaker recommends enjoying this wine on its own or with a serving of any red meat. Casseroles, poultry, game, seafood and pasta come to mind.

## **Chemical analysis**

*Alcohol* 13,16% by vol.

*Residual sugar* 2,0g/l

*Total acid* 6,0g/l

*pH* 3,6

*Extract:* 33,6g/l

