



LE BONHEUR

LE BONHEUR MERLOT 2021

WINE OF ORIGIN STELLENBOSCH, SIMONSBURG WARD



Elevation, old vineyards and very special soils have all contributed to Le Bonheur's reputation as a leader of Stellenbosch Merlot and Merlot-based blends. The Le Bonheur Merlot is smooth, elegant and delightfully pleasing.

GRAPE VARIETIES

100% Merlot

TERROIR

Le Bonheur Estate has an enviable terroir. The 163 hectare farm has vineyards facing North, East and South-East, situated on altitudes ranging from 200m to 450m above sea level. The main soil types are Hutton, Tukulu, Klampmuts and Kroonstad. The main component of grapes selected for this wine was sourced from the oldest Merlot vineyard on the estate -planted in 1985.

VINIFICATION

The best Merlot 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

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

TASTING

Appearance : Dark ruby red.

Nose : Elegant notes of ripe cherries, blackcurrant and cedarwood, with subtle hints of potpourri and dark chocolate.

Palate : Medium-bodied with supple and fine tannins. This pleasingly smooth red wine presents generous fruit, silky texture and a fine balance. Enjoy with Spaghetti Bolognese, and a grilled lamb rump.

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 : 13.76 Alc/
Vol.

ACIDITY : 5,7 g/L

PH : 3.51

RESIDUAL SUGAR : 3.3 g/L

Allergenes : contains sulfites



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Stellenbosch

www.lebonheur.co.za