



LE BONHEUR

LE BONHEUR PRIMA 2021

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.

#### GRAPEVARIETIES

Petit Verdot (68%), Cabernet Franc (20%) and Cabernet Sauvignon (12%)

Average age of vines: 30 years

#### 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, 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.

#### AGEING POTENTIAL

This blend will cellar well for up to 10 years.

#### 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.

#### 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 : 13.4% Alc/  
Vol.

ACIDITY : 6.2 g/L

PH : 3.43

RESIDUAL SUGAR : 2.4 g/L

Allergenes - contains sulfites



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Stellenbosch

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