



LE BONHEUR

## LE BONHEUR THE MANOR MEANDER MERLOT 2020

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 Manor Meander 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, Klappmuts 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

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 : 13.85 Alc/  
Vol.

ACIDITY : 5,7 g/L

PH : 3.56

RESIDUAL SUGAR : 3.4 g/L

Allergens : contains sulfites



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Stellenbosch

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