



LE BONHEUR

LE BONHEUR THE EAGLE'S LAIR CHARDONNAY 2022
WINE OF ORIGIN STELLENBOSCH

A medium-bodied, creamy yet crisp wine - densely packed with notes of citrus, white peach and a touch of toasted brioche.

GRAPE VARIETIES

100% Chardonnay

TERROIR

Le Bonheur's Chardonnay vineyards are planted on the higher slopes of Klappmutskop and benefit from cooler afternoons. This is due to the shadow of Klappmutskop, which results in cool and moderate ripening conditions. The vines, which grow in a range of soils, from sandy to limestone or decomposed granite. The average yield is 8 tons per hectare.

VINIFICATION

The grapes were harvested by hand at 23.5 degrees Celsius balling and received no skin contact after crushing. Each vineyard was individually vilified. Thirty percent of the blend was barrel fermented in a combination of Allier and Nevers small oak, with the balance (70%) fermented in stainless steel tanks at 15 degrees Celsius to 16 degrees Celsius. After four months of lees contact, the wine was filtered lightly and the blend assembled.

MATURING

This wine will cellar well for 5 to 7 years.

TASTING

Appearance : Pale straw.

Nose : Elegant notes of citrus blossoms, melon and white peach with a touch of minerality.

Palate : Medium-bodied, with a crisp acidity. Generous citrus fruit is supported by a touch of oak. The Le Bonheur Chardonnay is known for its retained power and elegant balance, with deft use of oak.

This medium-bodied and elegant wines is the ideal pairing from grilled fish, shellfish or oysters.

VINTAGE NOTE

The 2022 vintage kick-started with ideal Winter conditions. Late rains contributed to even growth providing an excellent foundation for the crop. The season was cool with moderate weather conditions during harvest, slowing down ripening and allowing the vines to develop impressive fruit intensity. The vintage promises to deliver elegant wines with moderate to low alcohol, a fine tannin structure and concentrated flavours.



WINE ANALYSIS

ALCOHOL CONTENT : 13.6% Alc/Vol.

ACIDITY : 6.8 g/L

PH : 3.48

RESIDUAL SUGAR : 2.8g/L

Allergenes : contains sulfites



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Stellenbosch

www.lebonheur.co.za