



LE BONHEUR

LE BONHEUR CHARDONNAY 2025

WINE OF ORIGIN STELLENBOSCH

A medium-bodied, 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 Klapmutskop and benefit from cooler afternoons. This is due to the shadow of Klapmutskop, 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 about 23.5 degrees balling and received no skin contact after crushing. Each vineyard was individually vinified. 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.

AGEING POTENTIAL

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 wine is the ideal pairing from grilled fish, shellfish or chicken.

VINTAGE NOTE

The 2025 vintage in Stellenbosch was defined by a cooler growing season, with January marking the coolest in 30 years. These conditions extended ripening, allowing for refined phenolic development, bright acidity, and well-structured tannins. The result is a vintage of exceptional balance, freshness, and aging potential.

WINE ANALYSIS

ALCOHOL CONTENT : 12.76% Alc/

Vol. ACIDITY: 5.6 g/L

PH : 3.4

RESIDUAL SUGAR : 2.1 g/L

Allergens : contains sulfites



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Stellenbosch

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