



LE BONHEUR

LE BONHEUR SAUVIGNON BLANC 2025

WINE OF ORIGIN STELLENBOSCH



A classic, complex and well-balanced expression of Sauvignon Blanc, which deftly balanced New-World expressiveness and Old-World elegance. Made from some of Stellenbosch's highest vineyards, this wine is crisp and refreshing, with delicate notes of green apples, gooseberries and lime.

GRAPEVARIETIES

100% Sauvignon Blanc

TERROIR

Le Bonheur boasts some of the highest Sauvignon Blanc vineyards in Stellenbosch. Overlooking False Bay, these vineyards benefit from cool ripening conditions.

VINIFICATION

Grapes were harvested by hand at 23.8° Balling in mid- February with yields averaging 10 tons per hectare. Each vineyard was individually vinified. Once the grapes had been crushed, the mash was cooled and fermentation took place between 12°C and 14°C over two weeks. There was no skin contact. The wine was left on the lees for six months to concentrate the flavours.

AGEING POTENTIAL

This wine will benefit from 2 -3 years in the cellar.

TASTING

Appearance : Pale straw with a green hue.

Nose : Generous notes of green figs, gooseberries and crispy lime. Classic Sauvignon Blanc flavours with elegance and classic Le Bonheur finesse.

Palate : Crisp and refreshing with concentrated flavours of green figs, freshly cut apples and a hint of winter melon. The wine is well-balanced, with crisp acidity and ample body for Sauvignon Blanc.

An ideal wine to enjoy with crayfish, prawns, sushi or oysters.

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 13.6 % Alc/ Vol.

ACIDITY : 6.0 g/L

PH : 3.39

RESIDUAL SUGAR : 1.9 g/L

Allergenes contains sulfites



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Stellenbosch

www.lebonheur.co.za