



## Richesse

2013

| Origin:        | Stellenbosch  |
|----------------|---|
| Wards:         | Firgrove, Jonkershoek, Stellenbosch Mountain and Bottelary  |
| Blend:         | 36% Cabernet Sauvignon 33% Merlot 12% Cabernet Franc 11% Petit Verdot 8%<br>Malbec  |
| Maturation:    | 20 Months oak ageing in French oak barrels  |
| Viticulture:   | -   |
| Winemaking:    | The wines were fermented separately until dry in traditional open concrete<br>tanks with regular manual plunging. Secondary fermentation proceeded in<br>tanks after which the wines were moved to French oak barrels. Blended after a<br>year of ageing and matured for a further 8 months in barrel. No fining. |
| Tasting Notes: | Typical red fruit flavours of plum and red cherries, balanced with a touch of<br>oak on the nose. Juicy mouth filling flavours of red berries, plums and smoky<br>hints, supported by a fine, soft tannin structure and a rounded finish.   |
| Analysis:      | 14.24% Vol 3.73 5.7g/l 1.2 g/l dry  |

## Accolades:

• Platter Guide – 4 stars

• Tim Atkin – 91 stars