



Richesse

2014

Origin: Stellenbosch

Wards: Firgrove, Jonkershoek, Stellenbosch Mountain and Bottelary

Blend: 27% Cabernet Sauvignon 24% Merlot 18% Petit Verdot 13% Cabernet Franc 12%

Cinsaut 6% Malbec

Maturation: 18 Months oak ageing in French oak barrels

Viticulture:

Winemaking: The wines were fermented separately until dry in traditional open concrete

tanks with regular manual plunging. Secondary fermentation proceeded in tanks after which the wines were moved to French oak barrels. Blended after a

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

oak on the nose. Juicy mouth filling flavours of red berries, plums and smoky

hints, supported by a fine, soft tannin structure and a rounded finish.

Analysis: 14.24% Vol 3.64 6.1 g/l 1.7 g/l dry

Accolades:

· Tim Atkin 90

