



## Richesse

2015

Origin:	Stellenbosch
Wards:	Firgrove, Jonkershoek, Stellenbosch Mountain and Bottelary
Blend:	41% Cabernet Sauvignon 18% Cinsaut 13% Petit Verdot 11% Merlot 8% Cabernet Franc 9% Malbec
Maturation:	20 Months oak ageing in French oak barrels. No new oak.
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 afte a year of ageing and matured for a further 8 months in 225L barrels and 4500L oak tanks. 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, silk and firm tannin structure and a rounded long finish.
Analysis:	14.61% Vol 3.66 5.9 g/l 1.9 g/l dry

## Accolades:

- Tim Atkin 91
- Wine Magazine 90
- Old Mutual Trophy Wine

Show Silver

