

Le Riche

STELLENBOSCH | SOUTH AFRICA



Richesse

2016

Origin:	Stellenbosch
Wards:	Firgrove, Jonkershoek, Blaauwklippen, Helderberg, Bottelary
Blend:	53% Cabernet Sauvignon; 15% Cinsaut; 12% Petit Verdot 10% Malbec; 9% Cabernet Franc; 1% Merlot
Maturation:	Raised in older 225L oak for 12 months, the components are then blended and matured in 225L, 600L and 4,500L older oak barrels for a further 8 months
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 225L barrels and 4500L oak tanks. No fining.
Tasting Notes:	Aromas of fresh plums and red cherries, balanced with a touch of oak on the nose. Juicy mouth filling flavours of red berries are supported by a fine, silky tannin structure and a rounded long finish. The Cabernet Sauvignon component adds body and complexity whilst the Cinsaut brings great perfume and accessibility to this versatile wine.

Accolades:

- Michelangelo - Gold
- John Platter – 4 Stars
- SAA Business Class 2019

Analysis:

14.37% Vol

3.62

5.56 g/l

1.64 g/l dry

