



Richesse

2011

Origin: Stellenbosch

Wards: Firgrove & Jonkershoek

Blend: 59 % Cabernet Sauvignon 27 % Merlot 11 % Cab Franc 3 % Petit Verdot

Maturation: 20 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 are balanced with a touch

of oak on the nose. Juicy mouth filling flavours of red berries, plums and smoky hints are supported by a fine, soft tannin structure and a rounded

finish.

Analysis: 14.64 %Vol 3.63 5.7 g/l 1.9 g/l dry

Accolades:

• John Platter – 4 stars

International Wine

Challenge 2014 (IWC) -

Bronze Award

· Tim Atkin Report: 91

