



## Richesse

2012

Origin:	Stellenbosch
Wards:	Firgrove, Jonkershoek, Stellenbosch Mountain and Bottelary
Blend:	75% Cabernet Sauvignon 15% Merlot 6% Petit Verdot 4% Malbec
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, 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:	14.12% Vol 3.60 5.7 g/l 1.2 g/l dry

## Accolades:

• Platter Guide – 4 stars

• Tim Atkin - 89