

## Cabernet Sauvignon

2017

Origin:	Stellenbosch
Wards:	Jonkershoek, Firgrove, Raithby, Simonsberg, Helderberg.
Blend:	100% Cabernet Sauvignon
Maturation:	24 months in French oak barrels. 35 % new oak.
Viticulture:	The fruit for this wine is sourced from selected vineyards sites within Stellenbosch. The conscientiously considered mixture of cool gravelly slopes facing False Bay and rich red granitic soils around Stellenbosch ensure a beautiful balance of aromas and flavours in the final wine.
Winemaking:	Once harvested, the grapes are bunch sorted and pumped into open-top fermenters. Here, Christo and the winemaking team vinify each vineyard block separately for up to a year, allowing the separate characteristics and flavours of each block to develop. Once the final blend is made up, the wine spends a further year in oak before release. The result is a Cabernet Sauvignon that brims with complexity thanks to the blended fruit from diverse terroir. It can be enjoyed young or will benefit beautifully from cellaring.
Tasting Notes:	"The Le Riches source fruit from six different Stellenbosch sub-regions to produce this textbook Cabernet Sauvignon. Pure, focused and very well balanced, it's a fresh, elegant expression of the variety, showing granular tannins, cassis, plum and wild herb flavours and stylish oak." Tim Atkin MW – South Africa 2019 Special Report Maturation potential – 6 – 8+ years from vintage
Analysis:	14.79 % 3.6 6.1 g/l 1.5 g/l (Dry)



## Accolades:

- Tim Atkin 93
- John Platter 4 ½ Stars

ABERNET SAUVIGNON 

• Robert Parker – 91

