



Richesse

2019

Origin: Stellenbosch

Wards: Firgrove, Jonkershoek, Helderberg, Bottelary, Raithby

Blend: 39% Cabernet Sauvignon; 16% Cinsaut; 16% Merlot, 15% Petit Verdot; 14%

Cabernet Franc

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:

• Platter - 4 1/2 Stars

Analysis:

Alc 14.25% pH 3.56 TA 5.6 g/l RS 1.8 g/l (dry)