



Richesse

2020

Origin: Stellenbosch

Wards: Firgrove, Jonkershoek, Helderberg, Bottelary, Raithby

Blend: 37% Cabernet Sauvignon; 19% Cinsaut; 16% Merlot, 15% Cabernet Franc; 12%

Petit Verdot, 1% Malbec

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 sweet plums, fresh prunes and burst of red cherries, balanced with

a touch of oak on the nose. A firm yet succulent entry with juicy mouth filling

flavours of red berries are supported by a delicious rounded finish. The

Cabernet Sauvignon adds body and complexity whilst the Cinsaut brings great

perfume and accessibility to this versatile wine.

Accolades:

• Michelangelo - Gold

• Tim Atkin - 90

• Decanter - 90

• SAA - Business Class

• Platter – 4.5 Stars

Analysis: Alc 14.38%

pH 3.77 TA 5.2 g/l

RS 1.6 g/l

