

Le Riche

STELLENBOSCH | SOUTH AFRICA



Vogelzang

2014

Origin:	Stellenbosch
Wards:	Helderberg Coastal
Blend:	75% Cabernet Sauvignon; 25% Cinsaut
Maturation:	The wines were fermented separately until dry with natural yeasts in traditional open concrete tanks with regular manual plunging. Secondary fermentation proceeded in barrel after which the wines were racked and aged. Blended after a year of ageing and bottled, 25% new French oak.
Viticulture:	The Cabernet Sauvignon portion is from a 16 year old vineyard planted to CS46 on 101-14 MGT rootstock. Granitic hutton soils with an South East aspect, situated at 80 m above sealevel. The Cinsaut is from a bushvine vineyard planted in 1973. Dryland farmed, westerly aspect with sandy duplex soils.
Winemaking:	-
Tasting Notes:	Deep garnet in colour with a distinctly lightening meniscus showcasing the age. Initial savoury notes are followed by aromas of blackcurrant, violet and hints of cigarbox. A full, rounded entry is complemented by bursts of cassis, black fruit and ripe cherry. The tannins are refined with wonderfully balanced acidity and great length. Appetising savoury undertones on the palate and a velvety, luscious mouthfeel. Delicate, elegant and perfectly matured showcasing two varietals blended in the traditional South African context illustrating their magnificent ageing potential!

Analysis:

Alc	pH	TA	RS
14.37	3.67	5.4 g/l	1.3 g/l (Dry)

Accolades:

- Tim Atkin – 95 Points
- Platters – 4½ Stars

