Le Riche

STELLENBOSCH | SOUTH AFRICA

Cabernet Sauvignon

2022

Origin: Stellenbosch

Wards: Jonkershoek, Simonsberg-Stellenbosch, Helderberg Mountain, Helderberg Coastal

Blend: 100% Cabernet Sauvignon

Maturation: 22 months in 225L French oak barrels. 12 % new oak.

Viticulture: The fruit for this wine is sourced from selected vineyard 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, allowing the unique characteristics and flavours of each block to develop. After a year of ageing, the final blend is made, and 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.

Tasting Notes: Deep garnet in colour.
Vibrant aromas of blackberry, plums, fresh cherry and hints of cassis and spice. The palate shows sweet fruit on entry followed by a delicious red and black fruit pastilles complexity. Firm tannins and balanced acidity assist in creating a voluptuous mid-bodied mouthfeel. A long finish is complemented with hints of dark chocolate, black cherry and cedar. A classic Stellenbosch Cabernet Sauvignon.

Analysis:

Alc	pH	TA	RS
14.23 %	3.77	5.9 g/l	2.1 g/l (Dry)