Le Riche

STELLENBOSCH | SOUTH AFRICA

Richesse

2023

Origin: Stellenbosch

Wards: Helderberg Coastal, Helderberg North, Simonsberg, Bottelary

Blend: 65% Cabernet Sauvignon, 25% Cinsaut, 10% Cabernet Franc

Maturation: Raised in older 225L oak for 12 months, the components are then blended and further matured in 225L barrels, 5000L oak foudres and concrete tanks 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 concrete tanks after which the wines were moved to French oak barrels. Blended after a year of ageing and matured for a further 8 months before bottling unfined with a light filtration.

Tasting Notes: Garnet in colour.
Inviting aromas of sweet cherries, strawberry and pomegranate alongside a captivating perfume of violets. A crisp entry is followed by a burst of red berry flavours and just a subtle hint of spice. On the palate juicy tannins and an appetising acidity elevate the delicate, yet lingering finish.
A harmonious blend where the Cabernet Sauvignon imparts body and complexity whilst the Cinsaut contributes enchanting perfume and approachability, creating a truly versatile wine.

Analysis:

Alc	pH	TA	RS
13.8%	3.72	5.5 g/l	1.45 (Dry)