

# Le Riche

STELLENBOSCH | SOUTH AFRICA



## Vogelzang

2015

**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 unfiltered and unfiltered after 20 months in barrel, 25% new French oak.

**Viticulture:** The Cabernet Sauvignon portion is two vineyards. Firstly 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 second is from a 18 year old vines, planted to CS163 on 101-14 MGT rootstock. Gravely loam soils with a deep heavy clay underneath, Westerly aspect situated at 150m above sealevel. Both sites are very exposed to the South Westerly seabreeze.

The Cinsaut is from a bushvine vineyard planted in 1973. Dryland farmed, westerly aspect with sandy duplex soils.

**Winemaking:** -

**Tasting Notes:** Deep plum in colour with a distinctly lightening meniscus showcasing the age. Initial savoury notes are followed by aromas of blackberry, pomegranate, violets and hints of cedar,

A full bodied, savoury entry is complemented by bursts of blackcurrant, cassis and rich dark chocolate and liquorice flavours. A wonderful complexity, seamlessly balanced acidity, firm yet rounded tannins finishing with great freshness and length. An overall mouthfeel that is velvety, luscious and appetising. Bold, yet elegant and perfectly matured showcasing two varietals blended in the traditional South African context illustrating their magnificent ageing potential!

**Analysis:**

Alc	pH	TA	RS
14.48 %	3.64	5.8	1.4 g/l (Dry)

### Accolades:

- Tim Atkin - 95

