

# Le Riche

STELLENBOSCH | SOUTH AFRICA



## Richesse

2022

<b>Origin:</b>	Stellenbosch
<b>Wards:</b>	Helderberg Coastal, Helderberg North, Simonsberg, Bottelary
<b>Blend:</b>	57% Cabernet Sauvignon; 19% Cinsaut; 9% Cabernet Franc ; 8% Petit Verdot, 7% Merlot
<b>Maturation:</b>	Raised in older 225L oak for 12 months, the components are then blended and further matured in 225L barrels, 5000L oak fudres and concrete tanks for a further 8 months
<b>Viticulture:</b>	-
<b>Winemaking:</b>	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 unfinned with a light filtration.
<b>Tasting Notes:</b>	Inviting aromas of sweet cherries, fresh raspberries and blackberries alongside a captivating perfume of violets. A crisp entry is followed by a summer fruit explosion of red berries and just a subtle hint of cedar. On the palate chalky 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  
14.09%

pH  
3.79

TA  
5.4 g/l

RS  
2 (Dry)

### Accolades:

- Decanter World Wine Awards - Silver medal, 92
- Tim Atkin - 90

