

Le Riche

STELLENBOSCH | SOUTH AFRICA



Simonsberg Cabernet Sauvignon

2021

Origin: Stellenbosch

Wards: Simonsberg

Blend: 100% Cabernet Sauvignon

Viticulture: This vineyard is 17 years old and planted in deep red decomposed granite soils. The aspect is West North-West facing, with an elevation of 320m above sea-level. Clone CS 163 grafted onto Richter 99 rootstock and trellised to a 7 wire VSP.

Winemaking: The grapes were picked on the 9th of March and fermented for 21 days in concrete open top fermenters. Spontaneous malolactic followed in 225L French oak barrels, after which the wine was transferred to 50% new French oak barrels for 12 months, followed by another 12 months in a single new barrel. After this the wine was racked and bottled.

Tasting Notes: Inviting aromas of blackberry, cassis and brambles jump out of the glass followed by hints of spice and black pepper. Red and black pastilles coupled with fresh black fruits. Vibrant acidity, intense flavour on mid-palate and a fine, yet gripping tannin structure. Long and rich on the finish showcasing delicate yet full black fruits and a creamy mouthfeel.

Analysis:

Alc
14.2 %

pH
3.80

TA
5.5 g/l

RS
1.4 g/l

Accolades:

- Tim Atkin - 94
- John Platter - 4 ½ stars

