



ZORGVLiet

Richelle 2020

Tasting notes:

With this wine we showcase the unique character of the Banghoek Valley - a wine with finesse that has a solid core of fruit, that is full-bodied, but with the elegance becoming of a wine made in a cool area. We blend our best batches to create a wine that is perfectly balanced. Essentially, this is a barrel selection of our very finest wines. A full-bodied blend showing typical restraint and focus, with black currant and nuances of plums and earth on the nose. Hints of dried herbs from our Cabernet franc and plushness from our Merlot adds complexity. Petit Verdot adds black cherry to the mid palate

analysis: alc: 14.7% / ph: 3.50 / TA: 5.7g/L / RS: 2.5g/L / VA: 0.7g/L

Blend information:

Cabernet Sauvignon: 48%; Cabernet Franc: 24%; Merlot: 18%; Petit Verdot: 10%

Viticulture:

The estate is in the Banghoek Valley, Stellenbosch. Elevation is 300-350m above sea level and is mostly south and east facing. This provides for moderate temperatures resulting in the late but slow ripening of the fruit. The soils are made up of leached, decomposed granite and sandstone. Gravel in the upper layers provides for good drainage in wet seasons and clay in the subsoil provides for moisture retention in dry ones. Vineyards are trained on a 7-wire hedge and cane pruned by hand. Average yield is 5-8tons/ha.

Harvest notes:

The 2020 season started cool. During the end of October, wind, a cold snap and then a heat wave caused uneven set in some reds. A heat wave in November 2019, coupled with much needed rainfall, set the vines on a growth spurt that at times seemed tricky to manage. A coolish December and January was followed by typical Cape February heat waves that carried on until mid-March. Minimal rain fell during the harvest months.

2020 was a challenging harvest in the cellar due to simultaneous ripening of cultivars. Late ripening white vineyards and early reds overlapped more than in most other years and we had our hands full trying to get everything picked at optimal ripeness. Berries were small and some red varieties ripened somewhat unevenly. The crop was down by 5-10% depending on cultivar. Red skins released color and tannin easily and required careful extraction to prevent harshness. Overall, a challenging but good and very promising vintage.

Winemaking notes:

Grapes were harvested by hand and berry sorted into stainless steel fermenters. Fermentation occurs spontaneously and, in some cases, finished with a pure strain. Extraction was done with a combination of punch-down, rack-and-return and pump-over methods. Batches were gently pressed and immediately racked to small French oak barrels where they completed malolactic fermentation. The components were racked three times to enhance clarification and development. Blending took place after 16 months aging, after which the composed blend was aged in barrel for another 4 months. The wine was bottled after a total of 22 months. Barrel composition: 62% new - 225L French oak.

Aging potential:

This wine should improve with aging over a period of 10 years or longer if it is stored under optimum conditions.

Production: 6920 x 750ml

