

Le Riche

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Cabernet Sauvignon Reserve 1997

Origin:	Wine of origin Stellenbosch, wards: Jonkershoek, Firgrove	
Blend:	100% Cabernet Sauvignon	
Analysis:	Alc - 12.75 % vol pH - 3.6 TA - 6.2 g/l RS - 1.7 g/l (Dry)	
Viticulture	Soil	- Sandy gravel, Hutton (decomposed granite)
	Aspect	- South West, South
	Distance from the ocean	- 4 km, 20km
	Altitude	- 100m, 200m
	Clones	- 14, 163
	Rootstocks	- R110, R110
	Harvest dates	- 18 April, 18 April



Winemaking: Reserve status is only endowed if the grapes and resulting wine measures up to exceptional standard. Hand selected grapes from older, lower yielding vines are used. Fermentation is done with a selected yeast strain under controlled temperatures. Manual plunging during this period ensures optimal colour extraction.

After five days the tanks are closed and allowed to macerate for a further period, normally 10-14 days. Pressing follows and the wine is transferred to tanks and barrel for the secondary (malolactic) fermentation. On completion a final quality check and analysis is performed and the Reserve is then transferred to barrel for ageing. Bottling is followed by hand labelling and further bottle maturation.

Maturation: 14 months in 80% new French oak

Tasting Notes: Deep intense colour. Classical Cabernet and vanilla oak flavours on the nose. The palate shows fruit intensity with soft, supple yet solid tannins.