

Le Riche

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Cabernet Sauvignon Reserve 1998

Origin: Wine of origin Stellenbosch, wards: Firgrove

Blend: 100% Cabernet Sauvignon

Analysis: Alc - 13.32% vol
pH - 3.62
TA - 6.6g/l
RS - 1.7g/l (Dry)

Viticulture

Soil	- Sandy gravel
Aspect	- South West
Distance from the ocean	- 50 m
Vine age	- 15 years
Clones	-
Rootstocks	- R110
Harvest dates	- 11 February



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: 16 months in 60% new French oak barrels

Tasting Notes: Concentrated, deep, inky colour with classic herbaceous cabernet flavours balanced by subtle oak. The palate is velvety soft, succulent and fruity with firm tannins and a long finish