

Le Riche

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Cabernet Sauvignon Reserve 1999

Origin: Wine of origin Stellenbosch, wards: Firgrove, Jonkershoek

Blend: 100% Cabernet Sauvignon

Analysis: Alc - 13% vol
pH - 3.73
TA - 6.4 g/l
RS - 1.76 g/l (Dry)

Viticulture

Soil	- Sandy gravel duplex soil, Hutton
Aspect	- South West, South
Distance from the ocean	- 5km, 20km
Altitude	- 100m, 200m
Clones	- 163, 163
Rootstocks	-
Harvest dates	- 4 March, 15 March



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: 15 months in 60% new French oak

Tasting Notes: This full bodied wine is remarkably aromatic with layers of clean sweet cedary oak. On the palate it is supple, succulent and rich. The tannins are firm but not aggressive and there is underlying structure and fruit in the wine that promises even more complexity with further maturation in the bottle.

