

Le Riche

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Cabernet Sauvignon Reserve 2000

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

Blend: 100% Cabernet Sauvignon

Analysis: Alc - 13.48% vol
pH - 3.63
TA - 5.8 g/l
RS - 2.1 g/l (Dry)

Viticulture

Soil	- Sandy gravel, Hutton,
Aspect	- North, South, South West, North West
Distance from the ocean	- 30 km, 20 km, 5km, 25km
Altitude	- 200m, 200m, 100m
Clones	-
Rootstocks	-
Harvest dates	- 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: 12 months in 80% new French oak

Tasting Notes: The bouquet presents a harmonious blend of mint, oak, cherries and spice. On the palate it is mouth-filling rich and creamy, with firm acidity. The almost sweet fruitiness and the typical soft tannins of the Cabernet variety create a juicy, succulent middle palate. The lingering aftertaste is clean and layered with appetising tannins and a structure which would benefit with further bottle ageing

