

Le Riche

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Cabernet Sauvignon Reserve 2001

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

Blend: 100% Cabernet Sauvignon

Analysis: Alc - 13.58 % vol

pH - 3.8

TA - 6.3 g/l

RS - 1.5 g/l (Dry)

Viticulture

Soil	- Sandy gravel, Decomposed granite (Hutton)
Aspect	- South West, South
Distance from the ocean	- 5 km, 20 km
Altitude	- 100m, 200m
Clones	- 163, 163
Rootstocks	- R110, R110
Harvest dates	- 1 March, 23 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: 18 months in 60% new French oak

Tasting Notes: “Medium ruby. Cassis, graphite and minerals on the nose, along with fresh herbs and bitter chocolate; I would have picked this as Bordeaux. Supple, grapey and dry, with distinctly cool flavours of cassis, bitter chocolate, herbs and licorice, all framed by somewhat edgy acidity. A juicy, firmly structured wine, finishing with solid tannins and a slight greenness. This should reward four or five years of aging”. Steven Tanzer

