

Le Riche

P.O. Box 6295, Stellenbosch 7612
South Africa

Tel/Fax: +27(0)21 887 0789
email: wine@leriche.co.za

Cabernet Sauvignon Reserve 2004

Origin: Wine of origin Stellenbosch, wards: Jonkershoek

Blend: 100% Cabernet Sauvignon

Analysis: Alc - 14,11 % vol

pH - 3,72

TA - 6.28 g/l

RS - 1.8 g/l

Viticulture Soil - Decomposed granite. Hutton soil type

Aspect - South

Distance from the ocean - 20 km

Vine age - 14 years, 9 years

Altitude - 300m, 200m

Rootstocks - R110, R99

Harvest dates - 9 March, 19 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: 27 months in 80 % new French oak barrels

Tasting Notes: Black fruits, liquorish with underlying mint aromas. On the palate the wine is supple, succulent and rich with savoury hints. Smooth, fine tannins, a firm acidity and underlying structure ensure a wine that promises greater complexity with further maturation in bottle