

Le Riche

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Cabernet Sauvignon Reserve 2005

John Platter Red Wine of the Year 2010

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

Blend: 100% Cabernet Sauvignon

Analysis: Alc - 14.46% vol

pH - 3.69

TA - 6.49 g/l

RS - 1.6 g/l

Viticulture

Soil	- Decomposed granite (Hutton), Sandy gravel
Aspect	- South, South West
Distance from the ocean	- 20 km, 5 km
Vine age	- 15 years, 10 years
Altitude	- 200 m, 100 m
Rootstocks	- R110, R110
Harvest dates	- 19 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: 24 months in 100 % new French oak barrels

Tasting Notes: Classic ripe cherry fruit flavours, with spicy oak and a touch of mint on the nose. The palate is rich and succulent with smooth, juicy tannins and a firm acidity. The underlying structure and long finish promise even greater complexity with further maturation in bottle.