

Le Riche

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Cabernet Sauvignon Reserve 2006

Origin: Wine of origin Stellenbosch, wards: Banghoek

Blend: 100% Cabernet Sauvignon

Analysis: Alc - 14.65 % vol

pH - 3,69

TA - 6.8 g/l

RS - 1.9 g/l (Dry)

Viticulture

Soil	- Hutton
Aspect	- North
Distance from the ocean	- 35 km
Vine age	- 10 years
Altitude	- 400 m
Clones	- 169, 163
Harvest dates	- 16, 20 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 70% 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.

