

Le Riche

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Cabernet Sauvignon Reserve 2008

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

Blend: 100% Cabernet Sauvignon

Analysis: Alc - 15.12% vol

pH - 3.82

TA - 5.6 g/l

RS - 3.1 g/l

Viticulture

Soil	- Decomposed granite (Hutton), Sandy gravel
Aspect	- South, South West
Distance from the ocean	- 20 km, 5 km
Vine age	- 8 years, 13 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 80% new French oak barrels

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

