

Le Riche

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Cabernet Sauvignon Reserve 2010

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

Blend: 100% Cabernet Sauvignon

Analysis: Alc - 15.0 % vol

pH - 3.76

TA - 6.2 g/l

RS - 2.0 g/l

Viticulture Soil Sandy/Loamy gravels

Aspect South, South West

Distance from the ocean 10km, 5 km

Vine age 10 years and 12 years

Altitude 100m, 150m

Rootstocks 101-14 and R99

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 barrel for the secondary (malolactic) fermentation. On completion a final quality check and analysis is performed and the Reserve is then prepared for barrel ageing. Bottling is followed by hand labelling and further bottle maturation.

Maturation: 24 Months, 70% New French oak

Tasting Notes: A vintage showing upfront fruit on both aroma and palate. The palate's structure is firm and linear, yet smooth. A long lingering finish. This wine is drinking well already, but will benefit from a further 8-10 years of ageing.

