

Le Riche

P.O. Box 5274, Helderberg 7135
South Africa

Tel/Fax: +27(0)21 842 3472
email: wine@leriche.co.za

Cabernet Sauvignon Reserve 2012

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

Blend: 100% Cabernet Sauvignon

Analysis: Alc - 14.8 % vol (14.5 % on Label)

pH - 3.68

TA - 5.6 g/l

RS - 1.0 g/l

Viticulture Soil Sandy/Loamy gravels and decomposed granite

Aspect South East, South West, South West

Distance from the ocean 5 km, 10 km and 20 km

Vine age 9 years, 13 years and 10 years

Altitude 100m, 150m and 240m

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, 67% New French oak

Tasting Notes: Aromas of sweet cherries are balanced by a touch of mint and cedar. The palate shows classy Cabernet flavours and soft, supple tannins with a firm structure. The rich, juicy entry is followed by an elegant mid-palate and long, lingering finish. This wine is drinking well already, but will benefit from a further 5-10 years of ageing.

