

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 2013

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

Blend: 100% Cabernet Sauvignon

Analysis: Alc - 14.65%
pH - 3.70
TA - 6.1 g/l
RS - 1.3 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	10 years, 22 years, 14 years and 11 years old
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 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 in 225L French oak, 65% new.

Tasting Notes: Currants, sour cherries and cassis flavours are supported by a fresh savoury nose. Lead pencil shavings and cedar aromas compliment the overall complexity and sophistication. The palate shows sweet, ripe fruit balanced by firmly structured, juicy tannins. A lingering, balanced finish reveals power to improve with time and an underlying elegance.