

Le Riche

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Cabernet Sauvignon Reserve 2014

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

Blend: 100% Cabernet Sauvignon

Analysis: Alc - 14.58%

pH - 3.67

TA - 5.8 g/l

RS - 1.6 g/l

Viticulture

Soil	Decomposed granite origin, sandy/loamy duplex gravels in Raithby and Firgrove. Rocky hutton soils mix with shale in Jonkershoek
Aspect	South East, South West, North West
Distance from the ocean	5 km, 10 km and 15 km
Vine age	10 years, 22 years, 14 years and 24 years old
Altitude	100m, 150m and 200m
Rootstocks	101-14, R110



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: 22 Months in 225L French oak, 62% new.

Tasting Notes: Classic Cabernet fruits with currants and cassis are supported by a fresh vibrant nose. Lead pencil shavings and cedar aromas compliment the overall complexity and sophistication. The palate shows sweet, ripe fruit balanced by round, structured and juicy tannins. A lingering, balanced finish lined with a good acidity reveals power to improve with time and an underlying elegance.