

Le Riche

STELLENBOSCH | SOUTH AFRICA



Cabernet Sauvignon Reserve

1997

Origin:	Stellenbosch
Wards:	Jonkershoek, Firgrove
Blend:	100% Cabernet Sauvignon
Maturation:	14 months in 80% new French oak

Viticulture:

Soil	Sandy gravel, Hutton (decomposed granite)
Aspect	South West, South
Distance from the ocean	4 km, 20km
Altitude	100m, 200m
Clones	14, 163
Rootstocks	R110, R110
Harvest dates	18 April, 18 April

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.

Tasting Notes:

Deep intense colour. Classical Cabernet and vanilla oak flavours on the nose. The palate shows fruit intensity with soft, supple yet solid tannins.

Analysis:

12.75 % vol

3.6

6.2 g/l

1.7 g/l (Dry)

Accolades:

- Platter 5 stars
- Preteux Bourgeois Classic trophy
- Veritas Double Gold

