

Le Riche

STELLENBOSCH | SOUTH AFRICA



Cabernet Sauvignon Reserve

1998

Origin:	Stellenbosch
Wards:	Firgrove
Blend:	100% Cabernet Sauvignon
Maturation:	16 months in 60% new French oak barrels

Viticulture:	Soil	Sandy gravel
	Aspect	South West
	Distance from the ocean	50 m
	Vine age	15 years
	Clones	
	Rootstocks	R110
	Harvest dates	11 February

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: Concentrated, deep, inky colour with classic herbaceous cabernet flavours balanced by subtle oak. The palate is velvety soft, succulent and fruity with firm tannins and a long finish

Analysis:	13.32% vol	3.62	6.6g/l	1.7g/l (Dry)
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Accolades:

- Veritas Gold
- South African Airways
Business class selection
- Gold Diploma – Concours
International des Vins 2000

