

Le Riche

STELLENBOSCH | SOUTH AFRICA



Cabernet Sauvignon Reserve

2001

Origin:	Stellenbosch
Wards:	Firgrove, Jonkershoek
Blend:	100% Cabernet Sauvignon
Maturation:	18 months in % new French oak

Viticulture:

Soil	Sandy gravel, Decomposed granite (Hutton)
Aspect	South West, South
Distance from the ocean	5 km, 20 km
Altitude	100m, 200m
Clones	163, 163
Rootstocks	R110, R110
Harvest dates	1 March, 23 March

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:

"Medium ruby. Cassis, graphite and minerals on the nose, along with fresh herbs and bitter chocolate; I would have picked this as Bordeaux. Supple, grapey and dry, with distinctly cool flavours of cassis, bitter chocolate, herbs and licorice, all framed by somewhat edgy acidity. A juicy, firmly structured wine, finishing with solid tannins and a slight greenness. This should reward four or five years of aging". Steven Tanzer

Analysis:

13.58 % vol

3.8

6.3 g/l

1.5 g/l (Dry)

Accolades:

• 96/100 UK Wine

International Magazine –

Gold

• John Platter 4½ stars

• Voted as one of South

Africa's favourite Cabernet's

by Jancis Robinson

