

Le Riche

STELLENBOSCH | SOUTH AFRICA



Cabernet Sauvignon Reserve

2004

Origin:	Stellenbosch
Wards:	Jonkershoek
Blend:	100% Cabernet Sauvignon
Maturation:	27 months in 80 % new French oak barrels

Viticulture:

Soil	Decomposed granite. Hutton soil type
Aspect	South
Distance from the ocean	20km
Altitude	300m, 200m
Vine age	14 years, 9 years
Rootstocks	R99, R99
Harvest dates	9 March, 19 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:

Black fruits, liquorish with underlying mint aromas. On the palate the wine is supple, succulent and rich with savoury hints. Smooth, fine tannins, a firm acidity and underlying structure ensure a wine that promises greater complexity with further maturation in bottle

Analysis:

14,11 % vol

3,72

6,28 g/l

1,8 g/l

Accolades:

- John Platter - 4½ stars
- International Wine and Spirit Competition (IWSC) - bronze

