

Le Riche

STELLENBOSCH | SOUTH AFRICA



Cabernet Sauvignon Reserve

2005

Origin:	Stellenbosch
Wards:	Jonkershoek, Firgrove
Blend:	100% Cabernet Sauvignon
Maturation:	24 months in 100 % new French oak barrels

Viticulture:

Soil	Decomposed granite (Hutton), Sandy gravel
Aspect	South, South West
Distance from the ocean	20 km, 5 km
Altitude	200 m, 100 m
Vine age	15 years, 10 years
Rootstocks	R110, R110
Harvest dates	19 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:

Classic ripe cherry fruit flavours, with spicy oak on the nose. The palate is rich and succulent with smooth, juicy tannins and a firm acidity. An extra dimension of complexity has been added by 9 years of maturation.

Analysis:

14.46% vol

3.69

6.49 g/l

1.6 g/l

Accolades:

- Platter - Red Wine of the Year 2010
- Platter - 5 Stars
- Nederburg Auction 2014

