

Le Riche

STELLENBOSCH | SOUTH AFRICA



Cabernet Sauvignon Reserve

2006

Origin: Stellenbosch

Wards: Banghoek

Blend: 100% Cabernet Sauvignon

Maturation: 24 months in 70% new French oak barrels

Viticulture:

Soil	Hutton
Aspect	North
Distance from the ocean	35 km
Altitude	400 m
Vine age	10 years
Clones	169, 163
Harvest dates	16, 20 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 and a touch of mint on the nose. The palate is rich and succulent with smooth, juicy tannins and a firm acidity. The underlying structure and long finish promise even greater complexity with further maturation in bottle.

Analysis:

14.65 % vol

3.6g

6.8 g/l

1.9 g/l (Dry)

Accolades:

- Platter - 4½ stars
- Nederburg Auction 2011

Selection

