

Le Riche

STELLENBOSCH | SOUTH AFRICA



Cabernet Sauvignon Reserve

2007

Origin:	Stellenbosch
Wards:	Jonkershoek, Firgrove
Blend:	100% Cabernet Sauvignon
Maturation:	24 months in 70% new French oak

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	16 years, 12 years
Rootstocks	R110, R110
Harvest dates	12 March, 15 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, yet firm tannins and good acidity. The underlying structure and long finish promise even greater complexity with further maturation in bottle.

Analysis:

14.78% vol

3.63

5.4 g/l

2.5 g/l

Accolades:

- John Platter - 4½ stars
- Selected as Top 100

Wines 2011

