

Le Riche

STELLENBOSCH | SOUTH AFRICA



Cabernet Sauvignon Reserve

2009

Origin:	Stellenbosch
Wards:	Jonkershoek, Firgrove
Blend:	100% Cabernet Sauvignon
Maturation:	24 Months, 70% New French oak

Viticulture:

Soil	Decomposed granite, Sandy/Loamy gravels
Aspect	South, South West
Distance from the ocean	20 km, 5 km
Altitude	200m, 150m
Vine age	10 years and 12 years
Rootstocks	R110 and R99
Harvest dates	12 March, 11 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 barrel for the secondary (malolactic) fermentation. On completion a final quality check and analysis is performed and the Reserve is then prepared for barrel ageing. Bottling is followed by hand labelling and further bottle maturation.

Tasting Notes:

A classic vintage, the aroma has hints of mint, cherries and black fruits which are mirrored on the flavour. The palate's structure is firm and linear, yet smooth. A long lingering finish. This wine is drinking well already, but will benefit from a further 8-10 years of ageing.

Analysis:

14.5 % vol

3.71

6.4 g/l

1.8 g/l

Accolades:

- John Platter - 4½ stars
- Selected Top 100 Wines

